

## **Grazing**

Olives and pickled vegetables	6.5
Pacific oysters shucked to order;	
- with a mignonette dressing and lemon	4
- with a citrus salsa	4.5
- in chickpea batter with pickled vegetables and aioli	4.5
Charcuterie board      small/large	20/32

## **Tastes**

<b>Entrée taste plate (choose 3 tastes)</b>	<b>21</b>
Kingfish carpaccio, tempura of white anchovy, gazpacho sorbet, fingerlime, rye crisp	7.5
Grilled green prawn, with avocado, cucumber, apple and Asian herbs, peanut and sesame, lime and palm sugar	7.5
Beetroot and caramelised onion tart, with Woodside goat's curd, sherry vinegar candied pecans	7.5
Twice cooked pork belly, grilled in pastry with spiced apple, hoi sin and an aromatic salad	7.5
Pumpkin and ricotta rotolo, with spinach and a pinenut and chive butter	7.5/28
Char-grilled calamari with salsa verde and watercress	7.5/21.5
Crab and sweetcorn fritters with horseradish and dill cream	7.5/18.5

## **Mains**

Fish of the day	38
Free-range chicken, roasted with a chorizo and herb stuffing, served with seared spinach and spiced corn purée	36
Pork loin cutlet, roasted with orange and juniper, served with apple, fennel and crisp kaiserfleisch	38
Grilled duck adobo pastry with a sauté of Asian greens, enoki mushrooms and smoked duck breast	37
Braised Flinders Island lamb shoulder, wrapped in filo pastry, with tahini-yoghurt, mint, pomegranate and cress	37
Prime aged Victorian beef served with roesti potato, green bean remoulade and red wine jus Sirloin / Rump	38/36

## **Side dishes**

Seasonal vegetables	12
Mixed leaf salad	9
House chips with rosemary salt	11
Roasted beetroot salad with cucumber, orange, walnuts, fetta and witlof	15

## **Desserts**

Passionfruit pannacotta, berries and pistachio nut crumble	16.5
Mascarpone parfait with pineapple, lemon curd, macadamia nut and licorice powder	17.5
Chocolate and burnt orange delice with lapsang tea icecream and honeycomb	18
Mini donuts, tossed in an orange glaze and praline, lemon lime delicious icecream	16.5
Cheese selection served with fresh fruit, quince paste, crisp breads and fruit toast	
Ask your waiter for our seasonal selections	
40g serve (single)	15
120g serve (3 serves)	35
<b>Affogato</b> - shot of espresso coffee, with a liqueur of your choice and house-made vanilla bean icecream	

## **COGNAC, ARMAGNAC, CALVADOS & GRAPPA**

Cognac Hennessy VS	8
Cognac Francois Voyer 5yrs	13
Cognac Paul Giraud Napoleon 15yrs	21
Delord 1985 Bas Armagnac	25
Calvados - Victor Gontier Domfrontais 2002	19

## **GRAPPA**

J. Hofstätter Grappa di Gewürtztraminer	16
Bepi Tosolini Grappa di Cabernet	9.5

## **DIGESTIV**

Averna	9.5
Bepi Tosolini Amaro	12
Rossa Amara - blood orange digestive	12



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