

Snacks
Salted & smoked bar nuts 9-
Warm Marinated Olives with Herbs & citrus 12-
Spicy Fried Chicken ( 2 piece) w chipotle, lime 7.50-
Sicilain smoked Mozzarella Arancini w lemony aioli 8- ea
Grilled Garlic & herb ciabatta bread, parsley & parmesan 10- **Gruyere Cheese Soufflé 26**

Heidi Gruyere cheese soufflé, baby spinach, apple & roasted hazelnuts salad, chardonnay dressing & parmesan snow (V/GF)

 **Haloumi Salad 29**

Grilled Haloumi cheese with local figs, wild rocket, fennel & pear, truffled honey dressing (GF/v)

**House made Gnocchi 29**
House made Dutch cream potato gnocchi with roasted walnuts, sage & lemon browned butter sauce, baby tomatoes, crisped prosciutto, Parmesan shavings

**Wagyu Steak 42**

Chargrilled wagyu rump steak MB5+, desiree Paris mash, baby spinach, caramelised eschalot & red wine sauce, salsa Agresto GF)

 **Chicken Florentine 34**

Roasted crisp skinned chicken breast, ricotta & spinach stuffing, silky sweet potato puree, Tuscan kale, slow roasted basil roma tomato & jus (GF)

 **Chargrilled Swordfish 36**

Chargrilled NSW Ulladulla Swordfish, crushed chat potatoes, grilled asparagus, caper, lemon & tarragon hollandaise sauce

 **SIDES
 *Side salad 12***

 *Small side salad of Johnny’s heirloom tomatoes, cucumber, avocado, pear,*

 *rocket and our special House dressing*

***Chips 11*** *Diamond Cut Chips
 ( sauces $1 extra ) Aioli/ Tomato/ BBQ*

DESSERT

**Quince & Figs**

Poached local quince & Norland orchard figs with cardamon cream
and almond praline
15

**Affogato**

Boozy affogato, Vanilla bean ice cream, double espresso shot, coffee syrup,
 Frangelico & Almond biscotti
22

Sweet sips

De Bortoli Noble One Botrytis Semillon. Riverina NSW
14

Port- Tinta Roriz Cao Port-Douro Valley Portugal
16

Muscat- Campbells Rutherglen Vic
16

**KITCHEN OPENING HOURS**

Tuesday to Saturday Lunch & Dinner 12-2 then 530-800pm

Saturday & Sunday Breakfast 830-1130

Bookings …………….Birdie@lolliredini.com.au