

THE GILBERT STREET HOTEL

ENTRÉE

Chargrilled Australian Squid
Pipirrana salsa + rocket + squid ink aioli + lemon
(GF + DF)

Lamb & Porcini Meatballs
San Marzano tomato + rosemary + aged ricotta
(GF)

Pearl Barley Risotto
Cauliflower + baby spinach + caramelised shallots +
truffle oil
(VN)

Entrees served with warm focaccia and local olive oil

MAIN

250g S.A. Majestic Rump
Beef fat roasted potatoes + broccolini + Café de
Paris butter
(GF)

Crispy Skin Atlantic salmon
Parsnip puree + warm zucchini + watercress salad +
toasted seeds & grains

Pan Roasted Pork Tenderloin
Australian scallops + sweetcorn puree + pickled
radish + scallop crackling
(GF)

For Vegetarian option please see staff

Mains served with beef fat roasted potatoes + market salad

DESSERT

Orange Cardamom & Yoghurt Panna Cotta
Almond glass biscuit + orange caramel
(GF)

Sticky Fig Pudding
Dulce de leche + vanilla gelato + pistachio fairy
floss

Gorgonzola Cheese Plate
Local honey + toasted nuts + housemade lavosh
(GF available)