

## Breads

<b>Char Grilled Olive Bread</b> With smoked capsicum dip.	7.5
<b>Cheese, Garlic and Caraway Pull Apart</b> Served with whipped chive butter.	7.5

## Entrée

<b>Soft Leaf Salad *</b> Tossed with roasted pumpkin, fetta, cashew nuts, apple, cucumber and a honey mustard dressing. Topped with crisp prosciutto.	16
<b>Tasmanian Oysters</b> Please ask your table attendant for today's selection.	Six 17 Nine 25 Twelve 32
<b>Sugar Cured Atlantic Salmon</b> With Kataifi and herb wrapped Labneh, roquette and capers.	17
<b>Chicken Liver Parfait</b> Topped with pomegranate jelly and served with micro salad and crisp Lavosh bread.	17
<b>Roasted Tomato and Asparagus Tarte Tartin</b> With pickled fennel, wild olive and roquette salad and chili basil mascarpone.	16
<b>Braised Lenah Wallaby Shank *</b> Slow braised with honey and rosemary, served on a soft white polenta cake with a parmesan crisp.	16
<b>Confit Pork Belly *</b> On a bed of braised red cabbage with roasted pears and a hazelnut pesto.	16
<b>Soup of the Day</b> Please ask your table attendant for today's selection.	9

## Pizza

<b>Chicken Pizza</b> Spinach, semi dried tomatoes, brie and basil pesto.	22
<b>Meat Pizza</b> Prosciutto, chorizo, smoked ham, caramelized onion, mozzarella and stuffed pepper dews.	22
<b>Three Cheese Pizza</b> Fetta, parmesan and mozzarella with char grilled zucchini, roasted capsicum and black olives.	20
<b>Seafood Pizza</b> Satay sauce, asparagus, caramelized onion, mozzarella and mango salsa.	22

## Mains

<b>Tempura Flathead Fillets</b> Served with chips, tossed green salad and Verdè mayonnaise.	34
<b>Deep Sea Trevalla *</b> Pan fried with lemon and pistachio butter and served with beetroot velvet, potato crisp and chard salad.	32
<b>Atlantic Salmon Fillet *</b> Crusted in sesame seeds and baked. Served on sticky black rice with wilted Asian greens and chili jam.	30
<b>Risotto of the Day *</b> Please ask your table attendant for today's selection.	26
<b>Chicken Breast Roulade</b> Filled with a roquette and pine nut farce, wrapped in prosciutto and baked. Served with a twice baked cheese soufflé, char grilled zucchini and roasted tomato and capsicum coulis.	28
<b>Confit Duck Leg</b> With scallop ravioli, wilted spinach, parsnip chips and orange caramel.	32
<b>Prime Eye Fillet *</b> Rolled in Dukkah and grilled to your liking. Served on a bed of carrot puree with confit potatoes and green beans.	33
<b>Aged Scotch Fillet *</b> Grilled to your liking and served on a bed of truffle mash with a mushroom and spinach compression, broccolini and red wine jus.	33

## Side Dishes

Creamy mash / Roquette, wild olives and parmesan / Green salad / Steamed vegetables / Steak fries	6
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## Desserts

<b>Sweet Selection Plate</b> Please check with your table attendant for today's selections.	16
<b>Warm Chocolate and Macadamia Nut Brownie</b> With rhubarb velvet, chocolate brittle and licorice ice cream.	12
<b>Lemon Delicious</b> With caramelised citrus fruit, blueberry ice cream and poppy seed tulle.	12
<b>Cataract Éclair</b> With green apple mousse, Chambord anglaise and macerated raspberries.	12
<b>Butterscotch Cheesecake</b> With shredded pastry disks, dark fudge and sticky date syrup.	12
<b>Tasmanian Cheese Plate</b> Served with spiced pears, grapes, water crisps and toasted fruit bread.	17

\* dishes suitable for a Coeliac  
3.5% Surcharge on Diners & Amex



Cataract Bistro