

Spring 2016



INDIGO CLASSIC 3 COURSE

TO BEGIN

(To share)



Garlic Rodini Pull-apart

Parmesan cheese, cracked black pepper, garlic, whipped butter

IN THE MIDDLE

(Your choice of any)

Today's Roast

Hearty daily roast served with seasonal roasted root, seasonal steamed vegetables and house-made gravy



Gluten free option available on request

Panko Crumbed Chicken Schnitzel

Crumbed in-house, fried until golden brown, served with chef's garden fresh salad and crispy fries

Beer Battered Flathead Fillets

Three flathead fillets, garden fresh salad, crispy fries, lemon and tartare

Ginger and Coriander Salmon Cakes

Crumbed salmon cakes fried till golden, with a cucumber, mint and chilli yoghurt

Caesar Salad

Indigo's own Caesar with baby cos, crisp bacon, smashed egg, parmesan cheese, house-made croutons, anchovies and our classic Caesar dressing



Spring Pea Ravioli

Fresh Hunter Valley Ravioli with mint, ricotta, and pecorino cheese

TO COMPLETE

(Your choice of one – or choose both as alternate serve)



Coconut Panacotta

Star anise scented berry compote and liquorice ice-cream

Chocolate Sticky Pudding

With toffee sauce, chocolate soil and chocolate fudge ice cream



Gluten free option available on request

 Vegetarian

 Gluten free*

 House-baked at The Roasted Berry

\$27 per person

Bookings available for a minimum of 10 people
Vegetarian and Gluten Free options available upon request

*Whilst the greatest of care is taken to ensure there is no gluten used in our gluten free products, gluten is used on the premises and traces may be found in our gluten free menu items.

Spring 2016



INDIGO LIGHT LUNCH 2 COURSE

IN THE MIDDLE

(Your choice of any)

Today's Roast

Hearty daily roast served with seasonal roasted root, seasonal steamed vegetables and house-made gravy



Gluten free option available on request

Beer Battered Flathead Fillets

Three flathead fillets, garden fresh salad, crispy fries, lemon and tartare

Red Pepper, Rocket and Pesto Frittata

With crisp garden leaves, citrus dressing and beetroot chips

Ginger and Coriander Salmon Cakes

Crumbed salmon cakes fried till golden, with a cucumber, mint and chilli yoghurt

Murphy's Quality Butchery's Traditional English Pork Bangers

With garlic mash and gravy

Caesar Salad

Indigo's own Caesar with baby cos, crisp bacon, smashed egg, parmesan cheese, house-made croutons, anchovies and our classic Caesar dressing

TO COMPLETE OR BEGIN

(Your choice of one to start or finish)



Garlic Rodini Pull-apart

Parmesan cheese, cracked black pepper, garlic, whipped butter

Individual Pavlova's

With fresh fruit, berry coulis, passionfruit coulis and chantilly cream

 Vegetarian

 Gluten free*

 House-baked at The Roasted Berry

\$18 per person

Bookings available for a minimum 10 people
Indigo Light Lunch only available during regular lunch trade
Vegetarian and Gluten Free options available upon request

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INDIGO PREMIUM 3 COURSE

TO BEGIN

(To share)

- Garlic Rodini Pull-apart**
Parmesan cheese, cracked black pepper, garlic, whipped butter
- Field Mushroom and Persian Fetta Bruschetta**
Roasted field mushrooms in thyme, red wine vinegar and olive oil on house-baked sourdough
- Charred Asparagus**
Crushed pea on house-baked Vienna loaf with Meredith goats cheese and fresh mint

CHEFS PICKS

(Your choice of one)

- Inglewood Chicken**
Bacon, pink peppercorn and coconut cream sauce on crushed salted chat potatoes, steamed broccolini and peas
- Prawn and Chorizo Spaghetti**
Hunter Valley Spaghetti, garlic marinated prawns, Spanish chorizo, fresh chilli, lemon, gremolata, shaved parmesan and olive oil
- Forrest Mushroom and Mascarpone Risotto**
Field, button, oyster and porcini mushrooms, mascarpone cheese, parmesan and parsley
- Berkshire Pork Belly**
Honey soy pork belly, sea scallops, fresh pineapple, crispy pork crackling and micro salad
- Crispy Skin Barramundi**
Indigo's signature crispy skin Barramundi, warm nicoise salad, crunchy capers and a soft poached egg

TO COMPLETE

(Your choice of one)

- Coconut Panacotta**
Star anise scented berry compote and liquorice ice-cream
- Chocolate Sticky Pudding**
With toffee sauce, chocolate soil and chocolate fudge ice cream

- Vegetarian
- Gluten free*
- House-baked at The Roasted Berry

\$39 per person

Bookings available for a minimum of 10 people
Vegetarian and Gluten Free options available upon request

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