

# *a'Mews* RESTAURANT

## ENTRÉE 22

Ravioli of Goat's Cheese, Potato and Nutmeg with Roast Red Onion, Pumpkin and Pinenuts  
Seared Scallops with Potato Pancake, Hazelnuts and Watercress, Hazelnut Butter  
Citrus Cured Spanish Mackerel with a Trio of Beetroot, Crushed Potatoes and Apple Cider Dressing  
Roast Morel Mushroom Velouté with Grilled King Prawns, Shaved Fennel and Shellfish Oil  
Smoked Ham Hock and Baby Vegetable Terrine with Avocado Mousse, Cucumber and Sweetcorn  
Ballottine of Rabbit, Prosciutto and Fennel with Confit Leg, Watercress and Carrot Oil  
Roast Quail with Celeriac Remoulade, Duck Sausage, Truffled Lentils and Pickled Walnuts



## MAIN 33

Porcini Gnocchi with Chanterelle Mushrooms, Poached Leek and Fresh Tasmanian Black Truffle  
Braised Beef Cheek with Dutch Carrots, Roast Sweetbreads, Horseradish Cream and Oxtail  
Boudin of Confit Duck Leg with Sauce Bourguignonne, Creamed Parsnip and Brussels Sprout  
Roast Silver Dory with a Ragout of Artichoke, Aubergine and Corgette, Chorizo and Green Olive  
Grilled Ocean Trout with Sweetcorn and Clam Chowder, Salt Cod Brandade, Crisp Pancetta  
Slow Braised Pork Belly, Smoked Chickpea and Tomato Ragout, Cotechino Sausage and Scallops

## SIDES 8

Steamed French Beans with Eschallot Dressing and Garlic Chips  
Cauliflower Blue Cheese with Roast Hazelnuts  
Truffle Pomme Puree

***The a'Mews 6 Course Chef's Degustation Menu @ \$78pp / \$110pp with matching wines  
(available to whole table only)***

### *“WINES OF THE WEEK“*

*2008 Patina - Riesling - Orange NSW - 8 // 34*

*fruit is picked at peak flavour intensity, allowing fine pear & floral characters to shine through, leading to a crisp, citrus finish*

*2008 'Alexia' by Jane Cooper - Pinot Noir - Wairarapa NZ - 8 // 34*

*a charming & feminine pinot noir, with loads of dark plum & raspberry flavours, complemented by savoury oak characters*

**a'Mews Gift Vouchers available... the perfect gift idea!**

Fully Licensed (BYO wine Tues-Thurs only @ \$9 corkage per bottle)

All major credit cards accepted - unfortunately, a 2% surcharge will be incurred for Diners Club