

## ***Bogarts ... the start of a beautiful friendship ...***

### **SMALL PLATES**

#### **GARLIC BREAD**

garlic and herb bread 6

garlic, seeded mustard and cheese bread 8

### **ENTRÉES**

#### **DUCK SPRINGROLLS**

spicy plum dipping sauce 16

#### **MALLEE SMOKED KANGAROO LOIN** (GF)

pear, mesclun, buffalo mozzarella, cherry tomatoes and a red onion jam 18

#### **CHILLED BEEF**

pan roasted eye fillet, salsa verde, garlic crostini and shaved parmesan 20

#### **BEETROOT AND FETTA SALAD** (V) (GF)

roasted beetroot, fetta, candy walnuts, onion, aromatic herbs with a honey mustard dressing 18

#### **SAKE SALMON** (GF)

sake cured salmon, watermelon, fennel, fetta salad with a molass dressing 20

### **MAIN EVENT**

#### **LAMB SHANK**

braised Moroccan style, pomegranate, walnuts and garlic potato mash 36

#### **BBQ BEEF RIBS**

spiced rubbed 500gm short ribs, slowly roasted, then glazed with our house made barbeque sauce, salad and chips 36

#### **OVEN ROASTED CHICKEN BREAST** (GF)

prosciutto wrapped chicken breast, garlic mash, greens and creamy sage sauce 38

#### **NT BARRAMUNDI** (GF)

polenta cake, mesclun, cherry tomatoes and a mango salsa 37

#### **KANGAROO LOIN** (cooked medium rare) (GF)

carrot puree, potato gratin, broccolini and a bush tomato chutney 34

#### **VEGETABLE MEDLEY** (V) (GF)

baked polenta cake, capsicum, zucchini, eggplant, mushroom, tomato finished with a creamy porcini sauce 28

## BOGARTS 55 DAY DRY AGED SCOTCH FILLET 45

carrot puree, roasted beetroot, broccolini and a beef jus

### FROM THE Paddock

all steaks accompanied with Lyonnaise potatoes, seasonal greens and onion rings

**PORTERHOUSE** 300gm 35

**SCOTCH FILLET** 250gm 38

**EYE FILLET** 200gm 45

### SIDE SAUCES 4

creamy garlic (GF)

diane

mushroom

peppercorn

red wine jus

#### Meat Temperatures (at centre)

Blue: Sealed, very red in the centre, room temperature

Rare: Red in the centre, lukewarm temperature

Medium Rare: Pinkish red in the centre, warm temperature

Medium: Pink in the centre, hot temperature

Medium Well: Very little pink in the centre, hot temperature

Well Done: No pink, brown in the centre, hot temperature

### A BIT ON THE SIDE

beer battered chips with aioli 6

garden salad with honey mustard dressing 8

seasonal greens 9

garlic potato mash 7

### DESSERT 14

#### DEATH BY CHOCOLATE (GF)

chocolate brownie, choc chip ice cream, chocolate mousse, raspberry coulis, truffle balls and chocolate tuile

#### VANILLA PANACOTTA

vanilla bean pannacotta with orange syrup and chocolate cookie crumble

#### MANGO CHEESECAKE

passionfruit and seasonal fruits

#### STICKY DATE PUDDING

roasted walnuts, salted caramel and vanilla ice cream

### LIQUID DESSERTS 17

espresso martini

white chocolate and raspberry martini