



THE RESTAURANT
at 3 WEEDS

Sunday Lunch

A monthly affair at the Restaurant at 3 Weeds

Entrée

Pumpkin bavaois, sage jelly with salad of micro vegetables, lime candied pine nuts and blue cheese crumbs...\$18

Milk poached pork cheek, pork tail agnolotti and king prawn with cider gel...\$24

Confit fillet of king salmon with kohlrabi remoulade ceviche of scampi tail, avocado sorbet and garlic flowers...\$24

Assiette of rabbit, rolled saddle, confit leg and liver mousse...\$24

Main

Twice cooked Thirlmere chicken and squab galantine, baby cos, smoked pancetta, lentil vinaigrette and lavender milk foam...\$37

Pearl barley and sweet corn risotto, creamed parmesan, radish jelly and pea powder...\$28

Roasted salt bush lamb loin with crumbed lambs breast, truffle mash and heirloom carrots...\$38

Pan roasted fillet of Murray cod, razor clams, bone marrow, sorrel and finger fennel...\$38

Coffee spiced wild venison from Comboyne with boudin noir chocolate gnocchi, beetroot, chestnut mushrooms and madeira jus...\$40

Dessert

Popping candy and cherry soufflé, with sherbet dust and fennel pollen ice cream...\$18

Mille-feuille of raspberry and vanilla with raspberry jelly, vanilla mousse and macaroons...\$16

Rhubarb mousse, gingerbread biscuit with white chocolate gel, gingerbread ice cream and rhubarb jelly...\$16

Valrhona chocolate and caramel curd cylinder, caramel marshmallow, chocolate and pine nut praline, chocolate sorbet and tequila jelly...\$17

Cheese

Midnight Moon - Goat's milk, semi hard - California, USA

Petit Brebis Pimento - Sheep's milk, semi hard - Basque, France

Dolcelatte - Cow's milk, Blue - Piedmont, Italy

Cashel Blue - Cow's milk, blue - Tipperary, Ireland

Holy Goat Brigid's Well - Goats milk, white mould ash - Castlemaine, Ireland

Rouzaire Brie aux Truffles - (Cow's milk) - Tournan, France

3 cheeses \$22 / 6 cheeses \$40



Sample menu only - subject to change.

Sunday Lunch available on the last Sunday of each month.