

DINNER

START / SHARE

Marinated Olives (gf) (v)	7
Fresh Organic Sourdough (v) Whipped ricotta, olive oil	10
Smoked Cheese Arancini (v) Smoked mozzarella and parmesan, capsicum jam	14
Grilled Fremantle Octopus Citrus flavoured slow cooked octopus, garlic cream, heirloom tomato salad, pangrattato dust	18
Buckwheat Soba Noodle Salad (gf) (vegan) Wakame seaweed, pickled cucumber, cherry tomatoes, ponzu dressing, coriander, avocado	20
Home-Cured Salmon Carpaccio (gf) Beetroot julienne, lime gel, whipped feta, micro herbs, quinoa crisps	19
Charcuterie Board Jamon Serrano, Coppa beef, spiced salami, homemade piccalilli, marinated olives, grilled bread	21

SIDES

Paprika Chips (v) Smoked paprika salt, lemon garlic aioli	9
Mushroom & Spinach (gf) (v) Sautéed in creamy white wine sauce, thyme	9
Asparagus (v) Olive oil, lemon parsley, parmesan crumbs	9
Rocket, Pear & Parmesan Salad (gf) (v) Radish, lemon vinaigrette	9

MAINS

Persian Style Fried Tofu (gf) (vegan) Walnut and honey sauce, pomegranate, tofu yoghurt	26
Orecchiette (v) Rich tomato sugo, cherry tomatoes, sun dried tomato, spinach, haloumi, roasted pine-nuts	26
Prawn Spaghetti Basil and chilli butter emulsion, spring onion, cherry tomato, rocket	30
Grilled Barramundi (gf) Cauliflower puree, sautéed bok choy with wombok, citrus dressing, tapioca crackers	34
Sweet & Spicy Salmon (gfo) Asian style salad with soy dressing	34
Harissa Chicken Sweet potato puree, roasted zucchini & peppers, pearl cous cous	34
Roasted Pork Belly (gfo) Olive oil mash, home- pickled vegetables, crackling dust, jus	36
Braised Beef Cheeks (gf) Red wine braised cheeks, wild mushroom risotto, watercress	36
53°C Beef Tenderloin 200g (gfo) Cinnamon scented pumpkin puree, fried potato confetti, roasted heirloom carrots, pickled cauliflower	42
Scotch fillet 300g Fennel & chives salad, paprika chips, jus	42

DESSERTS

White Chocolate & Raspberry Cheesecake (gfo) Cornflake crunch, raspberry gel	16
Deconstructed Lemon Meringue Tart Creamy lemon curd, coulis, Italian meringue	16
Apple & Pear Crumble Vanilla bean ice cream, toffee sauce	18
Cheese Selection Selection of 3 cheeses, pear, carrot & cinnamon jam, crackers	18

(gf) Gluten Free

(gfo) Gluten Free Option Available

(v) Vegetarian

We are happy to accommodate any dietary requirements where possible. Ask our food and beverage talents for assistance.

SPRINGS KITCHEN

27 ROWE AVE, THE SPRINGS, RIVER VALE, PER TH
EVERYDAY 5:30 PM - 9:30 PM