

# EYRE

RESTAURANT

## ❖ Entrée

Cheesy garlic bread (V)	\$10
Salt & pepper squid, aioli (DF)	\$15
Semi dry tomato & brie arancini, pesto mayonnaise, fried basil (V)	\$14
Duck rilette, quince paste, crostini, cornichons	\$16
Smoked chicken & leek tart, rocket, EVOO	\$16
Citrus poached prawn cutlets, avocado, cherry tomato, rocket, fried noodles	\$16

## ❖ Sides

Bowl of chips	\$9
Steamed medley of vegetables (V, GF, DFO)	\$9
Garden salad (V, GF, DF)	\$8
Creamy mash potato (GF, V)	\$8
Stir Fry vegetables with tofu (V)	\$9
Wok fried broccolini (V)	\$9

## ❖ From the Grill

All steaks are served with roasted smashed baby potatoes, broccolini, and red wine jus.

200g Beef Fillet (GFO, DFO)	\$44
300g Porterhouse (GFO, DFO)	\$45
250g Scotch Fillet (GFO, DFO)	\$40
400g Rib-eye (GFO, DFO)	\$50
200g Kangaroo fillet (GFO, DFO)	\$38
Moroccan Butterflied Chicken Breast (GFO, DFO) 🍴	\$36
Add Prawns with garlic sauce	\$6.5

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## ❖ Mains

### 8-Hour Braised Beef Cheek

Slow-braised beef cheek on a bed of Swiss brown mushroom risotto, topped with crisp kale and finished with a rich jus (GF, DFO)

\$38

### Lemon Myrtle Grilled Lamb Rump

Tender lamb rump grilled with lemon myrtle, accompanied by buttermilk sweet potato mash, asparagus, wilted baby spinach, and jus (GF)

\$38

### Grilled Butterflied Skull Island Tiger Prawns

Grilled to perfection, served with smashed potatoes, a refreshing slaw, and garlic herb butter

\$45

### Twice Cooked Pork Belly

Crispy pork belly, molasses roasted baby carrots, broccolini, and a vibrant cherry tomato salsa verde (GF, DF)

\$36

### Pan Seared Market Fish

Fresh market fish, sautéed fennel, Roma tomatoes, broccolini, and dill mayonnaise (GF, DF)

\$MP

### Pumpkin, Amaretto & Almond Tortellini

Handmade tortellini filled with pumpkin, amaretto, and almonds, served with butternut pumpkin sauce, spinach, and ricotta (VO, DFO)

\$32

### Kale & Chickpea Salad

A wholesome salad with kale, chickpeas, walnuts, pomegranate, cherry tomatoes, red onion, and a lemon dressing (GF, V, DF)

Add Prawn \$6.5   Add Chicken \$6

\$20

### Roast Heirloom Carrots Salad

A vibrant mix of quinoa, baby spinach, goat cheese, and apple vinaigrette with roasted heirloom carrots (GF, VO, DFO)

Add Prawn \$6.5   Add Chicken \$6

\$22

### Vietnamese Vermicelli Noodle Salad

Vermicelli noodles with cherry tomatoes, shiitake mushrooms, carrots, cabbage, mint, coriander, peanuts, and a soy dressing (DF)

Add Prawn \$6.5   Add Chicken \$6

\$22

### Nasi Goreng

Aromatic fried rice topped with a fried egg and served with cassava crackers

Add Prawn \$6.5   Add Chicken \$6

\$22

### Pad Thai

Wok-fried rice noodles with Asian vegetables, egg, and peanuts

Add Prawn \$6.5   Add Chicken \$6

\$24

## ❖ Desserts

### Warm Spiced Apple & Puff Pastry Strudel

A classic strudel with spiced apple filling, served with Chantilly cream and vanilla ice cream

\$15

### Baked Cheesecake

Rich cheesecake with raspberry gel, Italian meringue, freeze-dried raspberries, and coulis

\$15

### Warm Chocolate Fondant

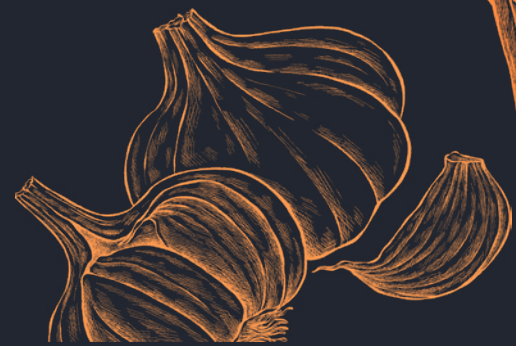
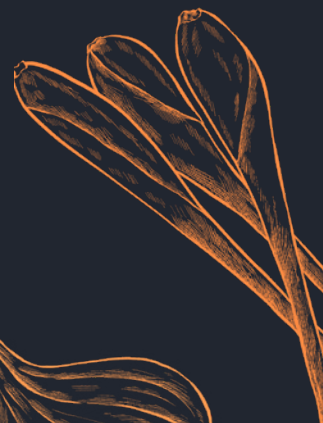
Decadent chocolate fondant with Chantilly cream and macerated strawberries

\$15

### Coffee Custard Tart

Silky coffee custard tart with anglaise and Chantilly cream

\$14



MP (MARKET PRICE) | GF (GLUTEN FREE) | DF (DAIRY FREE) | V (VEGETARIAN) | MILD 🌿 | MEDIUM 🌿🌿

GFO (GLUTEN FREE OPTION) | DFO (DAIRY FREE OPTION) | VO (VEGETARIAN OPTION)