

# EIGHTYEIGHT

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*With an emphasis on integrity of ingredient and nourishment all items on this menu are ethically sourced. They are organically grown on the property, gathered or acquired locally or sustainably farmed.*

*These ingredients have been nurtured by nature, prepared with respect and cooked with love.*

*The meal that you eat is the culmination of every step in this important process, imbued with goodness.*

Open for

Dinner on Wednesday & Thursday 17:30 – 21:00

High Tea on Saturday & Sunday 12:00 – 15:00

2 courses \$65

3 courses \$85

Menu is subject to change and all price are inclusive of GST.  
1.5% surcharge applies for the use of Visa and Master Cards 2.25% surcharge  
applies for the use of American Express and Diners Cards

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## Entrées

### **Seared Scallops**

*Seared Scallops, Smoked Cauliflower Puree, Pickled Cauliflower*

### **Soup**

*Cauliflower, Thyme & Garlic Soup, Basil Oil*

### **Crispy Skin Pork Belly**

*Smoked Bourbon Aioli, Wilted Roquette, Currants, Chilli, Pickled Sweet Potato*

## Mains

### **Wild Mushroom Risotto**

*Parmesan Wafer, Basil oil*

### **Crispy Skin Salmon**

*Kipfler Potatoes, Garlic, Broccoli, Shemiji Mushrooms, Guava Soy Glaze*

### **Glazed Duck**

*Mirin and Peach Glaze, Cous Cous, Chorizo, Red Cabbage  
Cashew Paste, Chorizo Oil  
-Served pink-*

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## Dessert

### **Apricot & Red Wine Panna Cotta**

*Passion Fruit, Cream Cheese, Lime, Raspberries, Malt Short Crumb*

### **Lemon Tart**

*Brown Sugar Syrup, Meringue, Burnt Fig*

### **88 Cheeseboard (Optional extra \$28)**

*Binnorie Dairy Goats Fetta, Brie, Blue, Quince Paste, Water crackers, Muscatels*

## *Sides* (\$8.00 per plate)

### **Garden Salad Of**

*Mixed Greens, Cherry Tomato, Spanish Onion, Cucumber, Apple Cider & Lemon Vinaigrette*

### **Roasted Butternut Pumpkin**

*Walnut Praline*