

Entrées

Thyme Gnocchi Asparagus, Gippsland Blue, Tea Soaked Raisins, Hazelnut Vinaigrette	18
Chicken Liver Parfait Chamomile & Honey Jelly, Apricot Chutney, Toasted Brioche	18
Lightly Cured NZ King Salmon Radish, Parsley, Fennel Salad, Rice Wine Vinaigrette	19
Slow Roast Pork Belly Apple & Lime Puree, Celery & Mint Salad, Apple Cider Vinaigrette	18
Sashimi of Hiramasa Kingfish Avocado, Watercress, Enoki Mushrooms, Walnut Dressing	20
Confit Rabbit & Mushroom Terrine Summer Vegetable Salad, Toasted Sunflower Seeds	20
Seared Scallops Sauce Soubise, Crisp Pancetta, Capers, Currants, Pine Nuts	20
Buffalo Mozzarella Vine Ripe Tomato, Basil, Green Olives, Sourdough Croutons	18

Sides

Chargrilled Zucchini Roast Garlic, Mint, Pine Nuts, Parmesan	9
Kipfler Potatoes Fennel, Horseradish & Thyme Butter	9
Mixed Leaf Salad Shallots, Radish, House Vinaigrette	9
Steamed Green Beans Pangrattato	9
Toasted Focaccia Green Olives, Ricotta	9
Shoestring Fries	9

Check in* for Charity

\$1.00

We'll donate \$1 to a local charity *every time* you check in via facebook.

Right now we are supporting WSPA
(www.wspa.org.au)

WSPA has been promoting animal welfare for more than 25 years. Their work is concentrated in regions of the world where few, if any, measures exist to protect animals.

*Once more with feeling...

facebook.com/concreteblonderestaurant

Mains

Pan Roasted Pink Snapper Sweetcorn Puree, Spanner Crab, Kipfler Potato, Green Beans Blackbean Vinaigrette,	36
Slow Roast Mirrool Creek Lamb Shoulder Soft Polenta, Trussed Cherry Tomatoes, Baby Zucchini Red Wine Jus	34
Chargrilled Gold Coast Tiger Prawns Angel Hair Pasta, Sauce Vierge	36
Pan Roasted Thirlmere Duck Breast Leatherwood Honey Soused Vegetables, King Brown Mushrooms	36
Blackmore Wagyu Skirt Steak Caramelised Onion, Rocket, Anchovy Mayonnaise	38
Chargrilled Yellow-Fin Tuna Roast Beetroot, Chickpea Puree, Legume Sprouts, Horseradish, Sheeps Milk Labne	38
Warm Roast Pumpkin Salad Salted Figs, Ricotta, Pickled Swiss Brown Mushrooms Walnut Viniagrette	30
Chargrilled Tasmanian Angus Rib-Eye Roast Carrots, Spinach Puree, Potato Gratin, Red Wine Jus (800 gm - For Two to Share)	65

BYO every Sunday & Tuesday

...just a little something our locals suggested and we're happy to oblige

Corkage of \$10/bottle applies*

* Corkage is per 750ml of wine only