

# LolliREDINI

TWO COURSES 65-  
THREE COURSES 80-

## ENTRÉE

SIX SYDNEY ROCK OYSTERS OPENED TO ORDER, CHAMPAGNE JELLY, CUCUMBER BRUNOISE & AVRUGA BLACK CAVIAR

2008 MAYFIELD VINEYARD SPARKLING PINOT CHARDONNAY, ORANGE NSW

OUR SIGNATURE TWICE BAKED HEIDI GRUYERE CHEESE SOUFFLÉ, SPINACH, PEAR & TOASTED HAZELNUT SALAD, CHARDONNAY DRESSING

2010 HEDBURG HILL, LARAS CHARDONNAY, ORANGE NSW

HOUSE MADE SAFFRON STRAND TAGLIARINI WITH SPANNER CRAB, ASPARAGUS, CHILLI, GARLIC, TOMATO, BOTTARGA & LEMON

2010 MAC FORBES TASMANIAN RS20, RIESLING, TASMANIA

CARPACCIO OF HOUSE CURED OCEAN TROUT FILLET, SHAVED FENNEL, CITRUS & WATERCRESS SALAD, SESAME TUILLES & TARRAGON AIOLI

2011 TEUSNER 'SALSA' ROSE, BAROSSA VALLEY, SA

GRILLED SPENCER GULF KING PRAWNS, VIETNAMESE GREEN PAPAYA, LYCHEE, CUCUMBER, AVOCADO, CORRIANDER & MINT SALAD, FRIED ESCHALOTS

2009 ERIC LOUIS, SAUVIGNON BLANC, POUILLY, LOIRE VALLEY, FRANCE

### PLEASE NOTE

**WE HAVE A TWO COURSE MINIMUM PER PERSON  
NO BILL SPLITTING PLEASE- MAXIMUM 2 CARDS PER TABLE**

## MAIN COURSE

NORTHERN RIVERS VEAL TENDERLOIN ROASTED IN PANCETTA & SAGE, SAUTEED MUSHROOMS, GRILLED PARMESAN POLENTA, BABY SPINACH & PORCINI SAUCE

2008 MAC FORBES BLAUFRANKISCH, CARNUNTUM, AUSTRIA

PAN ROASTED RED BAND SNAPPER FILLET, SPRING VEGETABLE RISOTTO, GRILLED ASPARAGUS, ZUCCHINI FLOWERS & SALSA VERDE

2009 ERIC LOUIS, SAUVIGNON BLANC, POUILLY, LOIRE VALLEY, FRANCE

ROLLED BRAISED SADDLE OF MANDAGERY CREEK BOAR GOAT WITH PEPPERONATA, FONDANT ROSEMARY POTATOES, ROMESCO SAUCE & BROCCOLINI

2008 LA MALINE, SHIRAZ VIOGNIER, BAROSSA VALLEY, SA

ROASTED KUROBOTA PORK & CRACKLE WITH PARIS MASH, BUTTERED CABBAGE VINCOTTO CARAMELISED APPLE & PRUNE SAUCE

2010 HEDBURG HILL, LARAS CHARDONNAY, ORANGE NSW

TWICE COOKED RANGERS VALLEY WAGYU BEEF BRISKET, SWEET POTATO PUREE, GLAZED HERITAGE CARROTS, HORSERADISH MUSTARD CREAM & BRAISING JUICES

2008 LA MALINE, SHIRAZ VIOGNIER, BAROSSA VALLEY, SA

### **SIDE DISHES**

TRUFFLE PARIS MASH 8.50-

STEAMED GREEN VEGETABLES WITH LE BARRE OLIVE OIL & LEMON 8.50-

'WARU' ORGANIC ROCKET & GREEN LEAF SALAD WITH BEURRE BOSC PEAR & PARMESAN CHEESE 10-

## DESSERT & CHEESES

ZOKOKO 'ALTO BENI' BOLIVIAN CHOCOLATE MOUSSE TERRINE WITH ALMOND MILK ICE CREAM AND DARK CHERRY CONFIT

DARK CHOCOLATE & HAZELNUT CHOCOLATE MOUSSE TERRINE WITH FRANGELICO & AMMARETTI ICE CREAM, CHOCOLATE MACADAMIA WAFERS

INDIVIDUAL PASSION FRUIT SOUFFLE IN COPPER POT WITH COCONUT & CRÈME FRAICHE ICE CREAM

STRAWBERRY PARFAIT WITH CHANTILLY CREAM & STRAWBERRY SORBET, RHUBARB & STRAWBERRIES

HONEY & TRUFFLE BAVAROIS WITH SABLE BISCUITS, PROSECCO POACHED PEACH & VANILLA PRALINE CREAM

HOUSE CHURNED ICE CREAM & SORBET SELECTION- CHANGES DAILY

CHEESE SERVED WITH OUR TOASTED WALNUT LOAF & FLAT BREAD, MUSCATELS & PEARS

ST AGUR- RHONE ALPS, FRANCE

A COW'S MILK BLUE FROM SOUTH AQUITAINE IN SOUTH- WEST FRANCE. THE ADDITION OF CREAM DURING PRODUCTION CREATES A LUSCIOUSLY SOFT AND CREAMY BLUE THAT IS MILD IN FLAVOUR, IDEAL FOR THOSE WHO SAY THEY DON'T LIKE BLUE CHEESE. THIS CHEESE PAIRS WELL WITH FORTIFIED SWEET WINES.

CABOT CLOTHBOUND CHEDDAR NEW ENGLAND (VERMONT) – USA

CABOT CREAMERY HAS BEEN OPERATING SINCE 1930. THIS COOPERATIVE LOCATED IN THE HILLS OF VERMONT, IS PRODUCING WORLD CLASS CHEDDARS WITH MARCEL GRAVEL AS THEIR HEAD CHEESE MAKER. CABOT CLOTHBOUND CHEDDAR WEIGHS ABOUT 17 KILOS AND ALTHOUGH IT IS MADE WITH PASTEURISED MILK, THE FLAVOUR NOTES ARE THOSE NORMALLY ATTRIBUTED TO RAW MILK. THE INTENSIVE PROCESS, ALONG WITH THE CARE AND MATURATION REQUIRED, LIMITS THE QUANTITY OF CHEESE THAT CAN BE PRODUCED EACH YEAR. WHAT IS ACHIEVED IS A BEAUTIFULLY BALANCED CHEESE WITH A RICH FRUITINESS AND A FULL-BODIED BUTTERY TEXTURE. IT DELIVERS A LINGERING NUTTINESS AND CARAMEL

BUCHE D'AFFINOISE- RHÔNE-ALPES, FRANCE

THIS FRENCH WHITE MOULD CHEESE HAS AN UNUSUAL BRICK SHAPE AND IS PRODUCED NEAR THE CITY OF LYON. THE MILK IS ULTRA-FILTRATED GIVING AN EXTREMELY FINE, SILKY TEXTURE. THE FLAVOUR DEVELOPS AS THE CHEESE MATURES BUT BEING A DOUBLE CRÈME WITH MINIMUM FAT CONTENT OF 60%, IT REMAINS CREAMY AND SUBTLE, WITH A WELL ROUNDED FINISH THAT LEAVES A LINGERING RICH BUTTERY FLAVOUR ON THE PALATE. A DECADENT RICH CREAMY CHEESE MATCHED BY NO OTHER.