

sugaroom

summer menu 2010

corkage is \$10 per bottle – BYO tuesday to thursday only
we charge a 3% surcharge for amex & diners cards
please notify staff of any food allergies

entrees

vine ripened tomato, buffalo mozzarella, olives and vincotto	15
beef carpaccio, parsley, radish, capers and lemon oil	15
salmon gravlax, citrus melange, mint and radicchio	15
caramelised baby leek tartlet, goats curd, lemon thyme	16
sugaroom snack plate: oysters, white anchovies, labna, bresaola, peppers, marinated artichokes and grissini	18

the go between

green mango and crystal bay prawn salad, peanuts, chilli, lime and papaya jam	25
baby beetroot, green pea, pinenut and fennel salad, mustard vinaigrette	19
seared tuna and thai basil spaghetti, capers, chilli, rocket and lemon oil	25
farfalle with olives, oven roasted cherry tomatoes, parsley and pangrattato	22

*main*s

grilled ocean trout, green tea noodles, wild mushrooms and wasabi aioli	32
cajun spiced pork cutlet, burghel, spinach and chimichurri	28
grain fed sirloin, café de paris and fries	26
seared barramundi, caper skordalia, beetroot tapenade	32
saffron risotto, scallops and mussels, fresh peas, capsicum rouille	28
chargrilled beef fillet, roasted field mushroom, creamed parsnip and port wine jus	36

sides

rocket, pear and parmesan salad	8
steamed beans with toasted almonds	
shoestring fries	
whitlof, chard and cherry tomato salad	

desserts

chocolate pavé with crème anglaise, frosted pistachios and pistachio ice cream	15
vanilla bean panna cotta, spiced cherries and clove shortbread	
baked date tart	
vanilla and summerberry mille feuille with berry compote	
trio of international cheese, shaved apple, quince jelly and lavosh	17

dessert wine

2009 torbreck 'bothie', barossa valley, SA	45
2008 tulloch 'sweetie', hunter valley, NSW	12 52
2006 kismet late pick pinot gris, geelong, VIC	10 42
2008 hollick 'the nectar', coonawarra, SA	13 56
2009 tower estate moscato, hunter valley, NSW	60

fortified wine

campbells classic muscat, rutherglen, VIC	9
cambewarra estate chilled white port, shoalhaven, NSW	
galway pipe tawny port, SA	

hot beverages

loose leaf tea 4

english breakfast, earl grey, chamomile, madagascan vanilla,
lemongrass ginger & honey, organic peppermint, jasmine china green

espresso coffee 4 petit fours 6 frangelico affogato 14