

# THE CONNODORE

DINNER | 5PM - 9PM

WEEKEND LUNCH | 11:30AM - 2PM



COVID-SAFE  
CHECK-IN

## BREADS + STARTERS

Chef's soup - sour dough - butter **15.0** (v)

Rosemary salt cob - olive oil - aged balsamic **9.0** (v) (ve) (df)

Ciabatta - confit garlic - herbs - pecorino **9.0** (v) (ve-m)

Scallops - crisp potato - apple remoulade - celery - radish - chardonnay dressing **24.0** (gfm)

Berkshire pork croquettes - pecorino - fennel cream - soft herbs **24.0** (3)

## ENTRÉE

Pressed lamb - rhubarb - radish - balsamic **24.0** (gf) (df)

Prawns - smoked bacon - jasmine rice - satay - baby coriander **24.0** (gf) (df)

Toasted mixed grains - nuts - roast pumpkin - whipped feta - pumpkin cheese - pomegranate vinaigrette **20.0** (v) (ve-m)

+ Chicken **4.5**

+ Braised lamb **6.0**

Beachport smoked trout - corn ribs - grilled corn - edamame - shallot - ponzu **24.0** (gf) (df)

Roasted cauliflower - green harissa - hummus - pomegranate arils - crisp chickpea **22.0** (v) (ve) (gf) (df)

(v) Vegetarian • (ve) Vegan • (ve-m) Vegan Modified • (gf) Gluten Free • (df) Dairy Free • (gfm) Gluten Free Modified.  
A surcharge of 10% applies on all public holidays.

# FROM THE GRILL

ALL STEAKS SERVED WITH CRISPY POTATO STRINGS + BAKED ONION

300G Grain-fed 9+ Mayura Signature Series Wagyu rump **45.0** (gf)

300G Porterhouse **37.0** (gf)

400G Rib Eye on the bone **56.0** (gf)

## YOUR SAUCE OR CONDIMENT SELECTION

Bordelaise

Peppercorn & Cognac Cream

Rosemary + Anchovy Compound Butter

Horseradish

Mustard Duo - Hot English + Wholegrain

# MAINS

Roasted chicken supreme - Paris mash - confit leek - chicken jus **34.0 (gf)**

Berkshire pork belly - burnt apple puree - charred radicchio - pickled apple - sherry vinaigrette  
**35.0 (gf)**

King George Whiting - kitchen salad - tartare - lemon - shoestring fries **35.0 (df) (gfm)**

Chargrilled Beachport ocean trout - fennel - pea - yoghurt - salsa verde **34.0 (gf)**

Twelve hour braised lamb - soft polenta - pearl onions - quinoa crisp - young herbs **32.0 (gf)**

Soy glazed roasted pumpkin - Persian fetta - pumpkin cheese - spiced savoury granola - salsa verde  
**28.0 (gf) (v) (ve-m)**

Pasta puttanesca - orecchiette - olive - caper - roasted cherry tomato - chilli - garlic crumb **28.0 (v) (df)**  
+ Prawns **6.0**

# SIDES

Triple cooked potato – confit garlic – rosemary salt – herbs **9.0** (v) (ve) (df)

Honey roasted carrots – soy – sesame **9.0** (gf) (v) (df)

Shoestring fries – rosemary salt – mayo **9.0** (v) (df)

Kitchen salad – gem lettuce – cherry tomato – cucumber – capsicum – sherry vinaigrette  
**9.0** (gf) (df) (v) (ve)

Green beans – crispy pancetta – pine nuts **9.0** (gf) (df)

Fried corn ribs – chipotle chilli – lime aioli – manchago cheese **9.0** (v) (ve-m)

Roast vegetables – pumpkin – beetroot – celeriac – granola – green harissa **9.0** (v) (ve-m) (gf)

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