

ILKARI MENU

ENTRÉE

SOUR DOUGH BREAD \$14

Sunrise lime pressed olive oil / aged balsamic / bush dukkha

MILLE FUIELLE \$24

Compressed beetroot / apple anna / snow-pea tendrils / desert lime vinaigrette / fig

STICKY PORK BELLY \$29

Charred peach / candied pecan / arugula / pickled muntries / Persian fetta/ quandong glaze

TEMPURA SCALLOPS \$28

Karkalla / sunrise lime curd / pickled pimento /

VENISON \$30

Purple Congo fondant / asparagus tips / salt bush crisps / Chocolate Forest cherry jus

DUCK \$30

Fennel / rosella/ radicchio / blood orange sorbet / Davidson plum gel

MAINS

VEGETABLE WELLINGTON \$48

Pumpkin / warrigal green / Capsicum / zucchini / mushroom duxelles / heirloom carrot / confit potato / red wine reduction

CENTRE CUT EYE FILLET 200gm \$68

Potato rosti / broccolini / pearl onion / bush tomato pearls / bordelaise

MARKET FISH \$54

Native blackened fritter / white bean skordalia / lemon aspen Verde / micro herb salad

HERBED CRUST KANGAROO LOIN \$60

Macadamia bunya nut espuma / bush tomato dusted Kipfler / shitake mushroom / chorizo soil

CHICKEN SUPREME \$58

Sweet potato mash / garlic chilli beans / rosella marmalade / parmesan wafer

DESSERTS

CHOCOLATE DAVIDSON PLUM \$26

Chocolate Breakfast team mousse / Davidson plum sorbet / chocolate nib tuille

MANGO COCONUT DECIUOSE \$24

COCONUT FOAM / COCONUT ANISE MYRTLE CAKE / MANGO CREMEUX

APRICOT GINGER CRUMBLE \$24

CARAMELISED APRICOT / CINNAMON MOUSSE / GINGER CRUMBLE / MACADAMIA ICE CREAM