

# ashcrofts

your host          Mary-Jane Craig

your chef          Corinne Evatt

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established for nine years, ashcrofts enduring reputation as one of the regions finest dining destinations continues to deliver

## **a memorable dining experience**

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### **appetisers**

- warm tomato broth with parmesan pastry      7
- tartare of sea scallops and wakame with coriander and pickled ginger      8
- victorian smoked eel canapé with spanish black olive tapenade      9
- sydney rock oyster shooter in snapper broth with saffron aioli      7
- tempura of oyster mushroom with sweet chilli and coriander dipping sauce      6

## dinner menu

<b>two courses</b>	<b>68</b>
<b>three courses</b>	<b>80</b>

### entrees

#### herbivores medley for two

- pumpkin, parsnip and rosemary tart
- slow roasted roma tomato broth with wild rocket oil and shallot curls
- tempura of oyster mushrooms with tahini lemon dipping sauce

#### omnivores medley for two

- chilli grilled cuttlefish with kaffir lime, thai basil, lemon grass and ginger
- tempura of soft shell crab with mirrin, coriander root and sweet chilli sauce
- wild north atlantic sea scallops in pancetta jackets dressed with almond oil

### individual entrees

- salad of honey baked beetroot on green oak with tea soaked raisins, toasted walnuts, and persian fetta dressed with balsamic and pomegranate treacle\*
- organic silken tofu three ways\*
  - nori wrapped with black sesame ponzu
  - za'atar encrusted with saffron aioli
  - tempura with an asian dipping sauce
- warm gorgonzola tart with beurre bosc pear and watermelon jam
- chilled goose liver and peach schnapps mousse with rhubarb and sultana chutney
- sizzling eastern tiger prawns with garlic, lemon grass, ginger and lime\*
- tempura of soft shell crab with mirrin, coriander root and sweet chilli dipping sauce

### bread

- garlic oregano and basil bread 8  
two slices per serve
- ashcrofts hand made white bread roll 3

## **main courses**

- burmese baby snapper and coconut milk curry  
with fresh coriander and pilaff rice\*
- fricassee of new zealand white rabbit in riesling with  
cotechino and baby peas
- twice roasted crispy skin duck with persian aromatics  
and citrus flavours\*
- daube of beef cheeks with stilton yorkshire pudding
- gypsy pork pockets on an hungarian paprika sauce  
with red cabbage and crackling
- gratin of roman gnocchi in red silk sauce with grana  
padano, sage and scorched almonds
- ragout of cultivated mushrooms, pimientos, baby vine  
ripened tomatoes, fennel, rosemary and garlic\*

main courses accompanied by sides of seasonal green  
vegetables and layered potatoes - excludes burmese  
curry which comes as a complete meal

**\*dishes suitable for coeliac/ wheat/ gluten intolerant diners**

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### **for your convenience**

ashcrofts accepts all major credit cards however,  
should you choose to pay with american express  
or diners club cards, due to substantially higher  
merchant rates a 3% charge on your bill will apply

### **parents**

whilst you and your children are most welcome,  
for the comfort and safety of all our patrons and  
our staff; please keep your children seated at all  
times, always accompany them to the bathroom,  
and choose to comfort them upstairs or reluctantly  
you may be asked to leave.

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**ashcrofts is a fully licensed restaurant  
we do not accept byo**

## **sorbets**

- fresh peach with french peach liqueur
- mango puree and lemoncello
- raspberry and absolut vodka

## **sweets**

- creole queen pudding with golden southern comfort sauce
- rhubarb and apple crumble with clove and ginger ice cream
- ashcrofts burnt almond ice cream with almond tuiles
- chocolate steamed pudding with warm fudge sauce and vanilla bean ice cream
- vanilla bean custard with spun toffee

## **cheese**

- a selection of jannei goat dairy cheeses:  
for one 20  
served with ashcrofts dried fig jam  
crostini and muscatels  
for two 28

### **neoma coffee**

a unique blend roasted for ashcrofts  
served with ashcrofts port wine fudge

espresso - macchiato - long black - latte  
flat white - ristretto - cappuccino -

### **twining's loose leaf tea**

served with ashcrofts port wine fudge

english breakfast - irish breakfast - earl grey  
russian caravan - orange pekoe 5

### **twining's herbal tea**

served with ashcrofts port wine fudge 4

pure peppermint - pure camomile - green tea  
camomile honey & vanilla - rosehip & hibiscus  
lemon & ginger

## dessert wines / digestives

2008	Innocent Bystander Pink Moscato Yarra Valley, Victoria	28
2005	Cookoothama Botrytis Semillon Nugan Estate, griffith, New south Wales	38
	<b>by the glass</b>	<b>9.50</b>
2006	Brokenwood Umpires Vineyard, Semillon Chardonnay, Sauvignon Blanc, Cowra	48
2003	Jaboulet Muscat de Beaumes de Venise Paul Jaboulet Aine, Rhone, France	64
	<b>by the glass</b>	<b>16.50</b>
2003	Waipara Hills Botrytis Riesling Marlborough, New Zealand	62
2005	Tamar Ridge Botrytis Riesling West Tamar, Tasmania	44
2005	Sandalford Late Harvest Soft Sweet White WA	
	<b>by the glass</b>	<b>9.50</b>
	Delamain Pale and Dry Cognac	28
	Penfolds Grandfather Port	18
	Galway Pipe Port	9
	Drambuie	15
	Villa Massa Lemoncello	12

## liqueur coffees

### jamaican coffee

tia maria, on espresso with whipped cream 18

### irish coffee

jamiesons whiskey on espresso with cream 18

### roman coffee

galliano on espresso with whipped cream 16

### affogato sambucca

a shot of sambucca, espresso, ice cream 17

### affogato drambuie

a shot of drambuie, espresso and ice cream 18

### affogato amaretto

a shot of amaretto, espresso and ice cream 17

