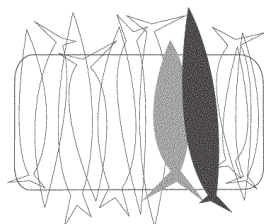


thesardineroom



## **appetisers**

*garlic, rosemary & chilli  
marinated sicilian & kalamata olives 8*

*lemon marinated white anchovies  
w grissini & rocket 12*

*gambaretti w lemon zest,  
seasalt, parsley & caper aioli 14*

*rock oysters - natural, pickled cucumber & salmon roe or tempura 20/36*

## **entre 16**

*salt & pepper squid w garlic aioli*

*classic prawn cocktail w whitlof & raddish*

*french onion & goats curd tart w white anchovies*

*steamed prawn wontons w honey satay & chilli*

*tempura king prawn w caramelised mango salsa*

*squid ink ravioli w organic egg yolk, blue swimmer crab & trout caviar*

*salmon carpaccio w wakame seaweed & dried caper berries*

*smoked eel & cheddar croquettes w cherry tomato chutney*

*tempura soft shelled crab w pickled dikon & wasabi aioli*

*kingfish cerviche w yuzu koshu dressing & lotus root*

*grilled sardines w hoummous & smokey paprika oil*

## **mains 32**

*duck ravioli w seared scallops in a porcini & rosemary broth*

*grilled barramundi on vietnamese salad*

*seafood pie w mussels, prawns & fish & salad*

*smoked cod & gorgonzola risotto w leek & peas*

*grilled red snapper w chilli linguni, salsa verde, grana padano & pine nuts*

*tempura battered flathead w crispy rosemary chats & mushy peas*

*grilled lamb & halloumi souvlaki w crispy cauliflower & chickpea salad*

*seared atlantic salmon w quinoa, whole almonds, falafel & goats cheese*

## **whole fish 36**

*poached rainbow trout in a chinese masterstock*

*salt & pepper lemon sole w snowpeas & aioli*

*baked baby red snapper w lemon juice, olive oil, thyme & fresh garlic*

*crispy sweet barramundi w chilli, ginger & soy glaze*

## **sides 8**

*steamed greens*

*vietnamese salad*

*egg & whitlof salad*

*crispy rosemary chats*

*crispy cauliflower salad*

*zucchini ribbons w garlic & lemon juice*

*quinoa salad w almonds & goats cheese*

*honey baked pumpkin w roasted macadamias*

## **desserts 14**

*red wine poached apple & fig crumble  
w macadamia crust & icecream*

*warm vanilla custard  
w filo pastry, toasted almonds & icecream*

*white chocolate & fresh mint mousse  
w roasted pistachios & citrus dressing*

*chilled raspberry & strawberry soup  
over hazelnut, choc chip cookies w icecream*

*affogato w frangelico, baileys or amaretto & biscotti*

## **cheese plate 20**

*international cheeses  
w apple, quince paste, grapes & crackers*

*vinden estate '07 late harvest semillon - pokolbin 11/44*

*margan '08 botrytis semillon - hunter valley 11/44*

*commandaria port - cyprus 11*

*baileys on ice 10*

*frangelico on ice w fresh lime 10*

*amaretto on ice w fresh lime 10*

*cointreau on ice w fresh lime 10*

*grand marnier on ice w fresh lime 12*

*prosecco - italy 12*

*petersons moscato - pokolbin, nsw 12*

*limoncello 10*

*campari on ice 10*

## **white wines**

- vinden estate '08 semillon - pokolbin, nsw 10 / 40*  
*petersons '97 show reserve semillon - pokolbin, nsw 58*  
*pierro ltc '09 semillon sauvignon blanc - margaret river, wa 14 / 54*  
*momo '09 sauvignon blanc - marlborough, nz 11 / 44*  
*pebble bay '09 sauvignon blanc - marlborough, nz 12 / 46*  
*lucien crochet '07 chene marchand - sancerre, loire valley, france 78*  
*cornelius '08 pinot gris - geelong, vic 12 / 46*  
*vinden estate '09 verdelho - pokolbin, nsw 10 / 40*  
*scotchmans hill '09 chardonnay - bellarine peninsular, vic 11 / 44*  
*leconfield '09 chardonnay - mclaren vale, sa 12 / 46*  
*leewin estate '09 riesling - margaret river, wa 12 / 48*  
*vinden estate '08 alicante bouschet - pokolbin, nsw 10 / -'40*

## **red wines**

- momo '08 pinot noir - marlborough, nz 11/44*  
*scotchmans hill '09 pinot noir - bellarine peninsular, vic 12/48*  
*tarras vineyards '08 pinot - central otago, nz 62*  
*shields estate '09 grenache mataro shiraz - barossa, sa 10/40*  
*cornelius '06 syrah - geelong, vic 52*  
*vinden estate merlot - pokolbin, nsw 11/44*  
*carlei tre rossi '06 shiraz barbera nebbiolo - beaconsfield, vic 56*  
*petersons '06 jamie shiraz - pokolbin, nsw 58*  
*vinden estate '09 basket pressed shiraz - pokolbin, nsw 12/48*

## **cocktails 15**

*aperol spritzer - aperol, prosecco & soda*  
*campari spritzer w sauvignon blanc & crushed ice*  
*vodka, lemon lime bitters w fresh lemon*  
*pimms w gin or vodka, lemon, cucumber orange & mint*  
*cointreau w gin, cranberry juice & fresh lime*  
*vodka or gin martini w white vermouth & olives*  
*bacardi mojito w fresh mint, sugar syrup & fresh limes*  
*vodka bloody mary w tomato juice, tabasco & worcestershire*

## **sparklingwines**

*monmousseau brut, touraine - loir vally, france 46*  
*petersons moscato - pokolbin, nsw 44*  
*prosecco - italy 44*  
*alfred gratien rose brut - france 120*

## **beer**

*hahn light 6*  
*peroni, boags, super dry, corona 8*  
  
*sparkling mineral water 5/8*  
*lemon lime bitters, orange juice 5*  
*coke, diet coke, lemonade 4*  
*coffee, tea, hot chocolate 4*  
  
*byo - corkage 4 per person*

*the sardine room*  
*[www.thesardineroom.com.au](http://www.thesardineroom.com.au)*