



Narooma Oysters

Natural \$ 4 | Tempura wasabi \$ 5 | Kilpatrick \$ 5.50

1st Course

Fruit de la mare carpaccio w/ squid ink sago, wasabi miso mayo, yuzu ponzu ginger & garlic dressing, tobiko & apple (yellow fin tuna & king fish cooked at 41°c) (GF)

Crocodile fillet en-croûte w/ prosciutto, pistachio, mushroom duxelles, cranberry & red wine jam

Cowra NSW Lamb backstrap w/ native bush dukkha, Moroccan spiced chickpea, muscatels, labneh, & baba ganoush (GF)

Samosa: Our take on traditional Indian food warp in Tunisian brick pastry w/ French goat cheese, our own native bush tomato chutney, & cumin garlic yoghurt dip (V)

2nd Course

Crispy Chiverton pork belly w/ X.O sauce, Asian style poached baby pear & fermented fennel (GF)

Tempura stuffed zucchini flower w/ pine nuts, semi dried tomato, chives, ricotta & rouille (V)

Creamy Risotto w/ pickle morel mushroom, 63' egg, pecorino crisp & guanciale (GF)

Duck tortellini w/ rutabaga choucroute, walnut, porcini, sage & pomegranate glazed

3rd Course

Honey seeded mustard "Mi-cuit" Salmon w/ spiced raspberry sauce, chestnut & citrus petite bouche

Australian Black angus striploin w/ cauliflower puree, crispy onion, potato pave, asparagus & bearnaise (GF)

Corn feed chicken supreme w/ sweet corn miso puree, pea, spec, grilled baby corn, creamy pearl barley & jus (GF)

Pan fried potato gnocchi w/ courgette, spinach, roast capsicum, squash, pine nuts, parmesan, & lemon butter" (V)

4th Course

Poached Apple in saffron & spices w/ roast almonds praline, almond & rum coconut muse, & saffron glacé (GF)(V)

Onred's humble warm chocolate fondant w/ raspberry, cashew crumb & salted caramel ice cream

Lemon cheesecake w/ tuil, lemon jam, meringue & yuzu curd

Selection of cheeses w/ house made lavosh & quince paste

4 Course \$79 | 5 Course \$89 Wine Pairing 4 course \$45 | 5 course \$ 55

Please speak to one of our friendly staffs for any special dietary requirements.



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