

ekhidna

Let Us Feed You - Menu

Shared Ekhidna Restaurant dining experience including Chef's selection of two entrees, one main with seasonal side & one dessert	67pp
Include an Ekhidna Wine Pairing	102pp

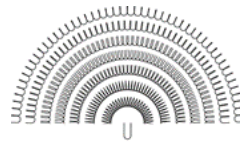
Share Plates

Artisan ciabatta with Ekhidna olive oil or citrus butter	5
Add: Ekhidna spiced dukkah	7
Local warm, marinated olives (VG) (GF)	8
Duck liver paté with Ekhidna Cabernet jelly, peach chutney, Candied oranges, salted crostini, lavosh (GFA)	16
Country vegetable tart with pesto, goats cheese and vino cotto (V)	16
Pumpkin, thyme and fontina arancini with Kewpie mayo (V)	16
Salt & pepper squid with gochujang aioli (GF) (DF)	14
Prosciutto wrapped figs, fried eggplant, maple labneh, roasted walnuts, pomegranate (GF) (VOA)	16
Roasted mushrooms, braised pistachio, radishes and pickled Jerusalem artichokes (GF) (VG) (DF)	16

Main

Kangaroo, brioche crumb, king brown mushrooms, miso bone marrow beurre noisette (GFO)	36
Crispy skin chicken breast, roasted seasonal vegetables, butternut pumpkin puree, walnut, caper, pomegranate salsa (GF)	34
House made gnocchi, wild mushrooms, crispy prosciutto, pecorino, shallots, garlic, thyme, truffle oil (VOA)	32

(GF) Gluten Free, (GFA) Gluten Free Available, (DF) Dairy Free, (DFA) Dairy Free Available, (V) Vegetarian, (VOA) Vegetarian Option Available (VG) Vegan, (VGA) Vegan Option Available



ekhidna

Chargrilled pork loin, sunchoke puree, kohlrabi and fresh herb salad, namjim dressing (GF) 36

Warm wild rice salad with chickpeas, lentils, dried shallots, coconut yoghurt gremolata, sour cherries, barberries and seeds (VG) (GF) (DF) 34

Seasonal Sides

Brussel Sprouts, kim chi puree and crispy bacon (GF) (VOA) (DFA) 12

Triple cooked salt and vinegar house made chips (VG)(GF)(DF) 12

Fried cauliflower, puffed rice, fish sauce vinaigrette (GF)(VGA)(DF) 10

Caesar salad with quale egg (VO) (GFA) 12

Desserts

Ekhidna farm grown quince crumble served with vanilla bean ice cream and strawberries 15

Coconut crusted panna cotta, mango puree, short bread (GFO) 15

Ekhidna Pallet Homegrown - lemon lime sorbet topped with Ekhidna Sweet Sparkling wine (GF)(DF) 16

Affogato - vanilla bean ice cream with fresh brewed Espresso & a choice of (optional): 10
Frangelico, Kahlua, Baileys, Ekhidna Topaque or Ekhidna Muscat 18

Cheese platter – with lavosh, crostini, ekhidna pate and matched accompaniments

One cheese 20

Three cheese 40

Fortified / Dessert Wine

Ekhidna Topaque (Aged 12-15 Years) 10gl

Ekhidna Muscat (Aged 10-12 Years) 10gl

(GF) Gluten Free, (GFA) Gluten Free Available, (DF) Dairy Free, (DFA) Dairy Free Available, (V) Vegetarian, (VOA) Vegetarian Option Available (VG) Vegan, (VGA) Vegan Option Available