

# brownsugar

restaurant+functions

## lunch

### bread

cheddar jalapeno corn bread w cranberry butter	9.5
garlic & herb sourdough	6.0
garlic & parmesan sourdough	7.0
prawn toast w chilli oil & ponzu dipping sauce	12.5

### oysters

natural w lemon - gf	1/2 doz / doz	17.5 / 33.0
grilled & topped w lemon, garlic + cheese - gf		20.5 / 36.0
japanese seaweed salad - gf		20.5 / 36.0
kilpatrick w bacon in rich brandy sauce - gf		20.5 / 36.0
w citrus vodka orange segments infused in lime, chilli & coriander		21.5 / 37.0

### light lunch

{ \$25 w choice of cake from display or tea/coffee }  
{ entertainment card does not apply on light lunch menu }

tempura fish fillets of the day on beer battered chips w rocket, roasted beetroot, pear & candied pecan + lime aioli  
*wine match angel cove sauvignon blanc*

salad of roasted sweet potato, quinoa, coconut, cranberries & greens w maple balsamic dressing + choice of grilled chicken | prawns | salmon  
*wine match secret stone pinot gris*

chicken supreme stuffed w spinach ricotta + rich tomato sauce on roasted garlic parmesan potato & steamed greens  
*wine match rothbury chardonnay*

200g scotch fillet on roasted garlic parmesan potato & steamed greens  
*wine match rothbury estate cabernet merlot*

caprese stuffed garlic portobello mushroom filled w fresh mozzarella cheese, grape tomato drizzle + rich balsamic and basil oil - gf, v  
*wine match fickle mistress pinot noir*

*please advise waitstaff of any dietary requirements or allergies*  
{v} = vegetarian {gf} = gluten free {df} = dairy free

## lunch

### entrée

seared scallops on truffled apple w cauliflower & almond puree - gf <i>wine match the yard riesling</i>	18.5
three ways prawn cocktail - taco/ bloody mary / mango salsa - gf <i>wine match angel cove sauvignon blanc</i>	18.5
coffee peach glazed pork belly on celeriac & wilted spinach w apple puree - gf <i>wine match briar ridge cabernet sauvignon</i>	17.0
fried goats cheese w pear, prosciutto and balsamic glaze <i>wine match fickle mistress pinot noir</i>	17.0
mozzarella melt w aubergine, zucchini, tomato & pesto + rocket, pistachio salad - gf, v <i>wine match rothbury cabernet merlot</i>	15.5
duck spring rolls w chestnut & enoki mushrooms on sweet & sour pickled vegetables + peanut sauce <i>wine match audrey wilkinson chardonnay</i>	17.0

### mains

new york beef fillet on ricotta mash w wilted spinach + jus - gf <i>wine match four in hand barossa shiraz</i>	39.0
surf & turf new york cut beef fillet w scallop & king prawns + ricotta & remoulade mash - gf <i>wine match fickle mistress pinot noir</i>	45.0
fish of the day - chefs daily creations (2 choices) - ask if gf <i>wine match de iullis semillon</i>	38.0
duck maryland on sweet potato & sour cherry compote - gf <i>wine match pepper tree merlot</i>	38.0
pork cutlet on sweet potato w orange-ginger sauce - gf <i>wine match polin &amp; polin chardonnay</i>	36.0
chicken supreme stuffed w prawn & soft herb mousse + bisque - gf <i>wine match audrey wilkinson chardonnay</i>	38.0
herb crusted lamb backstrap on spiced red lentils w greek fetta + rosemary jus - gf <i>wine match penfolds koonunga hill 76 shiraz cabernet</i>	39.0
seafood linguini w fresh crab, clams, prawns, calamari and bug in rich saffron & mild chilli tomato sauce - ask for gf option <i>wine match angel cove sauvignon blanc</i>	39.0
caprese stuffed garlic portobello mushroom filled w fresh mozzarella cheese, grape tomato drizzle + rich balsamic basil oil - gf, v <i>wine match fickle mistress pinot noir</i>	32.0
our famous seafood tasting plate for 1 - selection of local seafood fresh from the markets - gf <i>wine match de iullis semillon</i>	45.0
brownsugar seafood platter for two - an assortment of hot & cold fresh seafood w seasonal fruits sourced from markets daily & prepared to order (pre-orders are advised) - gf <i>wine match polin &amp; polin chardonnay</i>	140.0

### sides

steamed greens w garlic & toasted almonds - gf	9.0
beer battered chips w aioli	7.0
rocket, pear & candied walnut salad w butter milk & greek yoghurt dressing - gf	7.0

*please advise waitstaff of any dietary requirements or allergies*

{v} = vegetarian {gf} = gluten free {df} = dairy free