

Dinner

The Conservation Hut
Fletcher Street, Wentworth Falls
Ph 02 4757 3827

Our dinner service is offered only during the daylight savings months, below is a sample menu from last year.

This years dinner menu will be available from the last week of September.

ENTREE - \$20

House-made duck liver pate

with pickled onion, cornichons, beetroot chips & sourdough toast

Smoked trout salad

with mixed leaves, warmed potato, pickled cucumber & a horseradish dressing

Goats curd tart

with caramelised onion, tomato, rocket & a balsamic reduction

Roast vegetable stack

with tapenade

**Also available as a main course*

Antipasto plate

marinated vegetables & cooked meats with cheese & toasted sourdough

Char-grilled scallop of chicken

with lemon cous cous, rocket & a balsamic reduction

MAIN COURSE - \$30

served with garden salad or mixed vegetables

Pan-seared ocean trout

with a chervil rosti, baby spinach, oyster mushroom & preserved lemon

Risotto of pumpkin & sweet pea

with rocket, parmesan & zucchini flower stuffed with goats curd *(GF)*

Confit of duck leg

with a pearl barley & shitake risotto & alliade

Sirloin steak

with potato galette, roasted beetroot & onion gravy

Roast rump of lamb

with a parmesan rosemary polenta, roasted tomatoes & a madeira jus

Chicken ballotine

with mustard braised leeks, snow peas & an onion reduction

sides -\$7.50

shoestring fries with aioli

chat potatoes with rosemary salt

garlic & herb turkish bread -\$6.50

fresh baguette -\$3

DESSERT - \$15

Eat-a-mess

italian meringue with vanilla double cream, passionfruit pulp & mixed berries *(GF)*

Crème brulee

with house-made pistachio biscotti

Chocolate & hazlenut parfait

with a berry compote

Vanilla bean pannacotta

with passionfruit poached pear

BYO corkage \$3pp