

# the grove

## ENTRÉES

Seared salmon, cannelloni of ham hock, cauliflower purée, masterstock, langoustine  
\$21.00

Tortellini of goats curd and chives, smoked beetroot, baby peas, beetroot stock  
\$20.00

Yellowfin tuna, crab salad, Vietnamese mint, wasabi caviar, pomegranate  
\$21.00

Roasted quail breast, chicken and truffle salad, sake gelée, bean curd, miso  
\$21.00

Ostrich "lasagne", hummus, grue de cacao, olives & haloumi  
\$21.00

Crisp duck leg, honey pannacotta, piña colada, herb salad  
\$22.00

## MAINS

Market fish, seared prawns, parsnip purée, agria potato, lemongrass broth  
\$35.00

Roasted poussin & squab, parmesan gnocchi, scallops, raisins, xocopili  
\$35.00

Caramelised pork belly, crayfish tail, pumpkin purée, rhubarb, sage butterscotch  
\$38.00

Beef fillet, fried polenta, bone marrow, truffle custard, baby carrots, salsa verde  
\$36.00

Pink roasted lamb, veal saltinbocca, mushroom purée, Japanese mushrooms, wasabi foam  
\$35.00

Assiette of vegetables  
\$29.00

### **EXTRAS**

Mixed leaf salad w red radish, molasses & hazelnut oil	\$7.00
Fries	\$6.00
Green beans w soy, sesame & ginger	\$8.00
Globe artichokes w capers, caramelised garlic, parmesan	\$11.00
Fresh bocconcini, arugula, Parma ham, fig vincotto	\$12.00