

# CAFE BRASS

FROM 12 NOON

## LUNCH SPECIALTIES 12PM-3PM

Croque monsieur on sourdough, smoked ham, Dijon béchamel, gruyère <i>Add egg for Croque madame (+3)</i>	15.5
Wild rice salad, grilled zucchini, broccoli, spinach, avocado, herbs, coriander lime vinaigrette <i>Add poached egg (+3)</i>	17
Omelette, king brown mushroom, truffle pecorino, chives	18.5
Grilled chicken club sandwich, bacon, pommes frites	19.5
Grilled chicken salad, avocado, mixed lettuce, tomato, cheese, tortillas, buttermilk dressing	25
Tuna Nicoise salad, beans, boiled egg, tomato, cos lettuce, potato, capers, olives, honey mustard dressing	25
Seared blue eye fillets, green salad, truffle frites	32
Steak frites, angus rump, pommes frites, green salad, café de paris butter	35

## STARTERS

Fresh shucked oysters, tabasco mignonette or natural with lemon	4.5
Wagyu bresaola, pickles, dill aioli	15
Australian mixed olives, bread	8
Crispy fish taco, salsa roja, spicy avocado	8.5
Grilled halloumi, Beechworth honey, pistachios	9.5
Mini lobster and prawn roll, tarragon aioli, pickled celery	12
Chicken liver pâté, cornichons, onion chutney, toast	16
Roasted beetroot, goat's cheese, toasted nuts & seeds, lemon olive oil	17.5
Crispy chicken tenderloins, jalapeño honey mustard	18.5
Grilled Coffin Bay octopus, caramelised onion, fava beans	20.5
White fish ceviche, citrus, sweet potato	21
Port Lincoln fresh calamari, espelette pepper, lemon	24
Heirloom tomatoes, buffalo mozzarella, basil	21
Yellowfin tuna sashimi, toasted sesame & raw soy	28
Beer battered zucchini flowers, herbs, ricotta, romesco	19

## PASTA & RISOTTO

Farro 'risotto', peas, gremolata, mint	24.5
Tagliatelle, Tuscan kale, potato, truffle pecorino	25.5
Pappardelle, braised lamb shoulder, tomato, basil, goats cheese	26.5
Squid ink linguine, whole roasted prawns, shellfish bisque, salmon caviar	33

## HOUSE SPECIALTIES

Brass burger, truffle frites	22.5
Grilled Victorian lamb rack, watercress puree, salt-baked kipflers, button squash	45
Whole roasted poussin, Vichy carrots, chicken jus	38
Charcuterie board, pâté, condiments	28/42
Daily tasting plate	47

## SEAFOOD

Whole fish	mp
Steamed mussels, white wine, garlic, soft herbs	24
Pan-roasted blue eye fillets, cauliflower, raisin vinaigrette	39.5
Bouillabaisse	42

## STEAKS

Wagyu	mp
Rump, Little Joe's grass fed (250g)	38
Porterhouse, Hopkins River grain fed (300g)	44.5
Eye fillet, Great Southern Pinnacle grass fed (200g)	46
Rib eye, Great Southern grass fed (500g)	48

*Condiments: demi-glace, café de paris butter, mustards, horseradish cream*

## SIDES

Pommes frites, ketchup, aioli	9
Creamy mashed potatoes, jus	10
Sautéed mushrooms, garlic, thyme, crispy shallots	12
Steamed broccoli, anchovy lemon aioli, almonds	12
Green salad, french dressing	12

## DESSERTS

Lemon tart, lemon myrtle sponge, apple sorbet	14
Vanilla panna cotta, mango gel, coconut sorbet	15
Trio of house ice cream & sorbets	15
Chocolate mousse, fresh berries, strawberry sorbet	16.5
Peanut butter parfait, cocoa nibs, peanut crunch, raspberries	16.5
Cheese board, prune walnut log, quince paste	25

PLEASE ADVISE US OF ANY DIETARY REQUIREMENTS - SET MENU REQUIRED FOR TABLES OF 10+ - AMEX 2.5% SURCHARGE - PUBLIC HOLIDAY 15% SURCHARGE - CORKAGE 15 PER BOTTLE