

2 Courses 35.00 OR 3 Courses 45.00pp

Entrées

- **NT Kangaroo Loin** — Bush Salsa Verde, Baby Spinach, Bush Tomato Chutney and Blood Orange. (GF, DF, NS)
- **Squid** — Chilli Salt 'n' Pepper Dust. Avocado Tiaan, Rocket, Macerated Strawberry and Camembert Salad. Kiwifruit and Lime Emulsion. (GF, DF)
- **Risotto** — Twice Cooked Duck, Smoked Pear, Mushrooms and Eschallots. Organic Garlic, Verjuice and White Wine Cream Sauce. (GF, VA)
- **Spinach and Ricotta Gnocchi** — Broad Bean, Asparagus and Semi-dried Tomatoes. Confit Garlic and White Wine Cream Sauce. Pinenut Crumble. (V, NS)

Mains

- **Haloumi and Vegetable Stack** — Baby Rainbow Chard, Beetroot, Blackened Corn and Pistachio Gremolata. (V, GF)
- **Fish of the Day** — Wattleseed Infused Mash, Heirloom Vegetables and Lemon Butter Sauce. (GF)
- **Confit Chicken Maryland** — Potato Galette and Steamed Vegetables. Sauce Buerre Blanc. (GF)
- **Scotch Fillet Steak** — Potato Fondant, Heirloom Tomatoes and Portobello Mushrooms. Port Wine and Thyme Scented Jus. (GF)

Desserts

- **Mocha Panacotta** — White Chocolate Sorbet, Espresso Syrup and Mocha Foam. (GF)
- **Belgian Chocolate Pudding** — Choc-Butterscotch Sauce, Double Choc Fudge Ice Cream and Chocolate Straw. (GF)
- **Vanilla Bean Crème Brulee** — Macerated Strawberries and Turkish Delight Ice Cream. (GF)
- **Poached Pear** — White Wine Syrup, Braised Rhubarb and House Churned Sorbet. (GF, DF)

Fine Australian Cuisine and Service

Chef de Cuisine : Adam GIBSON

Ducks Crossing on Burton Pty Ltd

50 Burton Rd, Eleebana — ph:02 4947 DUCK — fax:02 4948 7848 — email:gaynor@ducksrossing.com.au

Copyright © 2011. All Rights Reserved. No Split Bills. All Prices Inclusive of GST and Surcharge.

Hours : Wednesday to Sunday for Lunch. Tuesday to Saturday for Dinner. Saturday and Sunday for Breakfast. Other times by Appointment Only.