



Lord Cardigan

restaurant & wine bar

Winter Brunch Menu

Saturday and Sunday 12noon - 3pm

WELCOME TO TRUFFLE SEASON

A ** highlights dishes that John feels would be complimented by the addition of Perigord truffles, should you choose. (A 2gm shaving of truffles will add \$12 to your dish)

Tasmanian pacific oysters, shucked to order; natural with shallot and red wine vinegar	18/36
or with wasabi infused flying fish roe	24/48
Pork, veal and pistachio nut terrine with duck liver parfait, tamarillo chutney and crisp breads	17.5
Garfish fillets fried in a spicy chickpea batter, with fennel, baby caper and pink grapefruit salad	25
Roasted pumpkin and ricotta rotolo with silverbeet, crushed pinenut and lemon butter **	25
Fried gnocchi, with tomato provencale and prosciutto	22
Crispy confit duck leg with a green pea and parmesan risotto	22
Corned beef girello on mash potato with braised cabbage and mustard seed sauce	24
Grilled sirloin steak, with a savoury bread & butter pudding, green beans & a red wine jus **	28
Boned quail, roasted with Kaiser fleisch, served with fig chutney	20
SIDES	7.5
Rocket, pear and parmesan	
Roasted beetroot, spinach, goats cheese and walnut	
Potatoes fried with rosemary salt	
Sauteed silverbeet with pinenut and lemon juice	
Mixed green salad	
Israeli cous cous tossed with olive oil and fresh, black Tasmanian Perigord Truffles	18