FAIRY MEADOW

# Dinner

TWO DOORS UP Cafe&Bar

## Entrées

**Cheesy Garlic Bread** (V) $12
Toasted artisan bread with garlic and herb butter and golden melted mozzarella.

**Truffle & Porcini Arancini** (V) $19
Crisp porcini and truffle risotto balls with a melted mozzarella centre, truffle sauce and shaved parmesan.

**Salt & Pepper Squid** $18
Golden fried squid with spiced salt and pepper, lemon and citrus aioli.

**Truffle Fries** (V) $13
Golden shoestring fries tossed in truffle oil and grated parmesan, served with garlic aioli.

**Garlic Prawns** (GF) $20
King prawns sautéed with garlic, chilli oil, lemon and fresh herbs in a garlic butter reduction.

**Warm Olives, Artisan Bread & Dips** (V) $15
Warm marinated Mediterranean olives, crusty artisan bread and a selection of house-made dips.

Serves 2

*Tasting Platter* $32
Salt & pepper squid, garlic prawns, truffle & porcini arancini, cheesy garlic bread and warm marinated olives.

## Salads

**Garden Salad** (V, GF) $14
Mixed greens, cherry tomatoes, cucumber and red onion with house vinaigrette.
Add chargrilled chicken +$5 or smoked salmon +$6

**Caesar Salad** $22
Cos lettuce, bacon lardons, shaved parmesan and garlic croutons with creamy house Caesar dressing and a soft-boiled egg.
Add chargrilled chicken +$5 or smoked salmon +$6

**Greek Salad** (V, GF) $20
Cherry tomatoes, cucumber, Kalamata olives, red onion and feta with extra virgin olive oil and oregano.

## Pasta

**Creamy Bacon & Mushroom Tagliatelle** $25
Tagliatelle in a parmesan and mushroom cream sauce with crisp bacon lardons.
Add chargrilled chicken breast +$5

**Garlic Prawn Fettuccine** $29
Fettuccine with garlic prawns, blistered cherry tomatoes, capers and chilli flakes in house-made Napoli sauce, finished with lemon.

**Slow-Braised Beef Ragù** $27
Slow-braised beef in a rich Napoli and cherry tomato sugo, tossed with tagliatelle and topped with shaved parmesan.

(V) Vegetarian (GF) Gluten free

DINNER

# Mains

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**Crisp-Skin Barramundi** (GF) $34
Pan-seared barramundi with roasted kipfler potatoes, baby carrots, broccolini and blistered cherry tomatoes, finished with lemon, caper and soy glaze.

**Pan-Seared Atlantic Salmon** (GF) $36
Crisp-skinned salmon with roasted kipfler potatoes, baby carrots, broccolini and cherry tomatoes, finished with a lemon, caper and soy reduction.

**Wild Mushroom Risotto** (V, GF) $28
Creamy arborio risotto with wild porcini mushrooms, baby spinach, toasted pine nuts and shaved parmesan.

**Eye Fillet** (GF) $42
Chargrilled eye fillet with crushed herb potatoes, roasted beetroot purée, baby carrots, cherry tomatoes, asparagus and beans. Served with gravy in a caramelised onion cup.

**Scotch Fillet** (GF) $38
Chargrilled scotch fillet with baby carrots, blistered cherry tomatoes, asparagus and beans, finished with fresh chimichurri.
Add red wine gravy or creamy mushroom sauce +$3

**Slow-Cooked Pork Ribs** $34
Slow-braised pork ribs glazed with sticky house BBQ sauce, served with golden fries and tomato sauce.

**Wagyu Beef Burger** $24
Chargrilled grass-fed Wagyu beef patty, melted cheese, lettuce, tomato and house burger sauce on toasted brioche with golden fries.

**Chargrilled Lamb Cutlets** $38
Herb-marinated lamb cutlets with baby carrots, blistered cherry tomatoes, roasted beetroot purée, tzatziki and chimichurri.

**Chicken Schnitzel** $24
Golden panko-crumbed chicken breast with garden salad and seasoned fries.
Add gravy or creamy mushroom sauce +$3

**Chicken Parmigiana** $27
Panko-crumbed chicken schnitzel with house-made Napoli sauce, shaved leg ham and melted mozzarella, served with garden salad and fries.

## Desserts

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| **Vanilla Bean Panna Cotta** (GF) | Silky vanilla bean panna cotta with seasonal fruit and berry coulis. | $14 |
| **Classic Crème Brûlée** (GF) | Baked vanilla custard with a crisp caramelised sugar crust. | $14 |
| **Mixed Berry Crème Brûlée** (GF) | Baked custard infused with summer berries and topped with a crisp caramel crust. | $15 |

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