



# REDEARTH

BOUTIQUE HOTEL

MENU



# DINNER



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## BREADS

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### BRUSCHETTA **9.90**

Garlic, tomato, fried basil and balsamic glaze

### GARLIC ROASTED TURKISH BREAD **9.90**

Olive oil, dukkah and capsicum relish dipping sauces

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## ENTRÉE

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### BULGARIAN FETA TART **9.90**

Spinach, caramelised red onion, kalamata olives and roasted sweet pumpkin

### SIZZLING GARLIC PRAWNS **14.90**

Garlic & herb butter and Turkish bread

### ASIAN STYLE ROASTED QUAIL **14.90**

Wild mushroom pearl couscous, coconut & cucumber

### CRAB CAKE **10.90**

Spring green salad with lime dressing





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## MAINS

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### FILLET MIGNON **38.90**

Asparagus spears, roasted baby beetroots, goat's cheese  
w/ cauliflower puree and red wine jus

### CONFIT SALMON FILLET **37.90**

Fennel, lime, pomegranate, feta & walnut salad w/ herb tarator

### CRISPY ROASTED DUCK **31.90**

Duck fat roasted wedges, tossed greens salad & plum gastrique

### SLOW BRAISED BEEF CHEEKS IN SHIRAZ AND MASTER STOCK **30.90**

Double creamed mashed potato with a blistered  
truss tomato and sweet potato crisps

### CRISPY PORK BELLY **29.90**

Fennel salad, sauerkraut and cider roasted apple

### MARKET FISH FILLET **32.90**

Eggplant croquettes, tzatziki, grilled artichoke and parsley w/ caper butter

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## SIDES

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Cumin roasted sweet potato pistachio, feta & garlic oil	<b>6.90</b>
Chef's salad with grapes, blue cheese, rocket & thyme	<b>6.90</b>
White wine sautéed garlic spinach & mushrooms	<b>6.90</b>
Classic cauliflower & carrots baked in a white cheese sauce	<b>6.90</b>
Sautéed green beans and broccolini with butter and garlic topped with toasted macadamia nuts	<b>6.90</b>



## DESSERT



### SALTED CARAMEL CRÈME BRULEE **9.90**

Served with almond biscotti and caramelised lime

### LIQUEUR AFFOGATO **13.90**

Ice-cream served with a shot of espresso coffee and a liqueur of your choice (Galiano, Baileys, Frangelico, Kahlua, Amaretto)

### FLOURLESS CHOCOLATE PUDDING POT **9.90**

W/ bourbon baked apple sorbet

### SORBET TRIO **9.90**

On a crumble base with seasonal fruit

### 2 CHEESES **16.90**

W/ Quince paste, lavosh, dried fruit & nuts

