



# REDEARTH

BOUTIQUE HOTEL

MENU



## ENTRÉES



### CALAMARI FRITTI 11.90

Fried calamari dusted with onion, garlic, chilli flakes & semolina served with brandy infused Marie Rose sauce

### GUACAMOLE PRAWNS 14.90

Chilli garlic prawns served on a bed of guacamole with basil aioli (gf)

### MOULES MARINIÈRE 16.90

Mussels in a light creamy garlic white wine sauce served with garlic ciabatta

### LAMB KIBBEH 17.90

Fried Lebanese lamb meatballs served with yoghurt mint sauce

### PAN SEARED SCALLOPS 18.90

Served with cauliflower purée, walnut butter and pomegranate (gf)

### REDEARTH SIGNATURE SALAD 16.90

Served with mesclun, snow peas, broad beans, asparagus, pistachios and grapes (gf, v, vg)

## SIDES 7.90

GARLIC & CHEESE MASHED POTATO (gf, v)

SAUTÉED GREEN BEANS & BROCCOLINI (gf)

CAJUN SPICED NEW POTATO WEDGES (gf)

FRIED ONION & GARLIC KALE (gf, v, vg)

SAUTÉED MUSHROOM WITH BUTTER & HERBS (gf, v)



gf - gluten free    v - vegetarian    vg - vegan

## MAINS



### LAMB MADRAS CURRY 26.90

Served with steamed Basmati rice, green chutney & a crispy papadum (gf)

### LINGUINE ALL'AMALFITANA 26.90

Linguine tossed through a white wine sauce made of sautéed clams, cherry tomatoes, garlic, chilli pepper, parsley and extra virgin olive oil

### HONEY GARLIC PORK 29.90

Marinated pork medallion served with creamy mash & buttered green beans (gf)

### GRILLED SALMON 29.90

Served with paprika and garlic flavoured butter, potato gateau and sautéed spinach

### HERB CRUSTED LAMB RACK 35.90

Herb crusted Queensland lamb rack served with butternut squash purée, seasonal vegetables and a red wine & port jus

### CHICKEN FRANCESE 26.90

Butterflied chicken breast finely coated and served in a white wine and lemon butter sauce with oven roasted potatoes and Portuguese chickpea and feta salad in a capsicum cup

### CHARGRILLED EYE FILLET 36.90

Served with creamy pomme purée, roasted baby carrots, baby beets, sautéed kale and green peppercorn jus (gf)

### MUSHROOM MEDLEY RISOTTO 20.90

Truffled scented mushroom risotto topped with Parmesan (gf, v)

Add Chicken 5.90

Add Prawns 5.90



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## DESSERT



### SOPRANOS STYLE TIRAMISU 11.90

Mascarpone cream and sponge cake soaked in cognac and espresso, and dusted with cocoa powder

### CRÈME CARAMEL 12.90

Soft baked custard in caramel sauce served with toasted hazelnut and salted caramel ice cream

### GELATO SORBET TRIO 10.90

A selection of gelato and sorbet (gf)

### CHOCOLATE MOLTEN CAKE 12.90

Decadent house made chocolate cake with an oozing chocolate centre served with cream

### REDEARTH CHEESE PLATTER 24.90

Chef's selection of Australian cheese, dried fruits, crackers, and quince paste

