

# Beltana Farm

DINING

## SHARED

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*potato damper, macadamia dukka 10*  
*whipped brie & burnt onion, breakfast radish 12*

*rosemary & chilli marinated olives 8*  
*merimbula lake oysters, pepperberry mignonette 8ea*  
*truffle and cuttlefish salami, pickles 18*  
*cauliflower & gruyere croquette 7ea*  
*charcoal ox tongue, lilli pilli, horseradish 14ea*  
*charcoal beetroot skewer, horseradish, myrtle 9ea*

*chargrilled bonito, citrus mayonnaise, potato & caper crumble 32*  
*heirloom tomato, basil oil, pickled plum, black garlic 25*  
*potato & carrot galette, buttermilk, sage 24*

*wattleseed roasted cauliflower, macadamia, native oregano 33*  
*pan-seared barramundi, fingerlime, mussel, warrigal greens 49*  
*1/2 roasted chicken, tarragon jus, saltbush, fred's stuffing 53*  
*bay smoked lamb rump, burnt apple, mustard, shisito peppers 68*  
*little joe's msa 4 beef, bone marrow, eschalots, parsley*  
*sirloin 300gr / ribeye 600gr 78/128*

*jacket potato, 'nduja, crème fraiche 15*  
*farm leaves, verjuice vinaigrette 16*  
*fries, rosemary salt 12*

*truffle ice cream magnum, white chocolate, malt caramel 15*  
*chocolate choux puff, burnt white chocolate, coffee praline 18*  
*anzac biscuit cheesecake, pialligo honey, whiskey, local raspberry 20*

## UNEARTHED TASTING MENU

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110pp

*potato damper, macadamia dukka*  
*whipped brie & burnt onion, breakfast radish*  
*truffle and cuttlefish salami, pickles*

*charcoal ox tongue, lilli pilli, horseradish*

*heirloom tomato, basil oil, pickled plum, black garlic*  
*chargrilled bonito, citrus mayonnaise, potato & caper crumble*

*roasted chicken, tarragon jus, saltbush, fred's stuffing*

*or*

*bay smoked lamb rump, no. 10 burnt apple, mustard, shisito peppers*

*or*

*tajima wagyu 8+ sirloin, bone marrow, eschalots, parsley 24pp*

*jacket potato, 'nduja, crème fraiche*  
*farm leaves, verjuice vinaigrette*

*anzac biscuit cheesecake, pialligo honey, whiskey, local raspberry*