



INFUZION  
restaurant

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## ENTRÉE

pan seared scallops, roasted fennel, ligurian olives, lemon, shiso

crisp confit of pig belly, red rice, shitake, eschallot, marchetti prosciutto, pedro ximenez

seared yellow fin tuna, blue swimmer crab, wakame salad, soy & ginger reduction

ravioli of slow braised quail, brussel sprouts, quail egg, spec & hazelnuts

sauté of king prawn, king brown mushroom, penne, chestnuts, mushroom emulsion

salad of roasted pumpkin, caramelised walnuts, woodside goats curd, raisins, tunisian brik pastry



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2 COURSE \$63 / 3 COURSE \$80

MAIN

crisp skin barramundi fillet, cauliflower, semiji, peas, parsley oil

roasted nulkaba farm duck breast, crisp confit, baby turnip, pea tendrils, red chard, duck consommé

fillet of grass fed veal, roasted garlic puree, baby spinach, black truffle butter

rack of cootamundra goat, curry, dates, chickpeas, preserved lemon, chermoula

roasted spatchcock breast, croquette of slow braised leg, pumpkin, beetroot, celery, fried onion rings

tomato & baby zucchini tart, flower, binnorie fetta, baby basil, toasted almonds

SIDES \$8

steamed baby beans

dressed mixed leaves

potato puree



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## DESSERT

spanish style crème catalonia, brown sugar, caramelised pear, ice cream, biscotti

espresso granita, mascarpone, vanilla foam, chocolate, cinnamon doughnuts

textured belgian chocolate cake

lemon curd, shortbread, crème fraiche, italian meringue, praline & basil

textures of strawberry, white chocolate, sugared walnuts, violets

infuzion cheese plate, tea soaked muscatels, toasted fruit loaf