



INFUZION
restaurant

entrée

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| cauliflower soup, with blue cheese & pine nut brioche. | 18.5 |
| twice baked sand crab souffle, petit herb salad & finger lime emulsion. | 20 |
| twice cooked pork belly in pineapple and molasses, smoked tomato relish & baby herb salad | 21 |
| prosciutto wrapped quail breast, sauteed garden peas, roma tomato, garlic stems & lemon oil. | 23 |
| warm salad of grilled oyster mushrooms with sweet potato and a maple & balsamic dressing. | 19 |
| rosemary king prawns with charred garlic ciabatta, sauvignon cream, tomato concasse & baby herbs. | 22 |



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main

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| cinnamon roasted butternut pumpkin and cracked pepper ravioli with creamed spinach sauce. | 33 |
| charred venison loin with potato puree, braised pencil leeks & chilli grape sauce. | 42.5 |
| crispy skinned chicken supreme in lemon thyme, cream & baby spinach risotto. | 39 |
| oakey reserve grainfed beef fillet with roasted roma tomato polenta, cavlo nero & guinness jus. | 42 |
| roasted pork cutlet with truffle scented potato, asparagus & sticky prune jus. | 39 |
| slow roasted lamb rump with braised tuscan beans, lemon & green olive tapenade. | 39 |
| fresh market fish special. | 38 |

additions

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| rosemary salted crispy chat potatoes. | 7.5 |
| ratatouille with a rich tomato sauce. | 7.5 |
| rocket, corella pear, pinenut & binnorie fetta salad. | 7.5 |



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dessert

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| dark chocolate and bourbon mousse roulade, double cream & raspberry puree. | 19 |
| poached corella pear, vanilla mascarpone, mulled wine jelly with an orange disk. | 18 |
| white chocolate brulee, rhubarb compote, & pistachio baklava. | 18 |
| banana and fig steamed pudding, sticky caramel sauce, & crushed pecan ice cream. | 19 |
| Infuzion brie plate, accompanied by homemade fig paste, local olives, muscatels & crisp lavosh. | 28 |
| espresso coffees | 4 |
| flavoured espresso coffees | 4.5 |