

# Lilo

## CAFE

### SAMPLE MENU ONLY

3 COURSE set menu \$55 PER PERSON

SELECT 2 COURSES \$45 PER PERSON

### Entrees

- \*PARSNIP, APPLE & LEEK SOUP with bacon LARDONS & CROUTONS
- \*SALAD of Heirloom CARROT, beetroot, FRENCH LENTILS & APPLE with Boatshed goats CURD (gf) (v)
- \*CHICKEN, bacon & Pistachio terrine, with ZUCCHINI PICKLES, quince PUREE & crostini
- \*TWICE COOKED PORK BELLY with sweet carrot PUREE, winter vegetable SLAW & black sesame Dressing
- \*PRAWN falafels with green harissa, cracked wheat & tomato SALAD.

### Mains

- \*FRENCH LENTIL, fried CAULIFLOWER & beetroot SALAD with WHIPPED goat's cheese, PUMPKIN JAM, seeds & nuts
- \*WARM SALAD of freekeh, quinoa, with broccolini, SLOW roasted tomatoes & basil (v)
- \*GRASS FED GIPPSLAND scotch fillet with KIPFLER & KALE 'bubble & squeak' & bordelaise sauce
- \*PAN fried ocean trout with braised fennel & a warm freekeh SALAD.
- \*GRILLED Tasmanian salmon with cassoulet beans & char-grilled Leeks (gf)
- \*SLOW roasted Lamb shoulder, Parmesan Polenta, fried brussel sprouts, olives & gremolata (gf)

### Dessert

- \*RICOTTA hotcake with honey roasted Pears & ginger mascarpone.
- \*BLACK berry and Lime frangipane tart with vanilla bean ice cream.
- \*CHOCOLATE Pistachio brownie with strawberries & vanilla bean ice cream
- \*PEAR frangipane tart with WHIPPED ginger mascarpone & butterscotch
- \*CHOC coconut torte with caramelized banana & vanilla Chantilly (gf)

