

# Fine Food Takeaway Tucker @ 2 Small Rooms

## To Start:

Duck Liver Parfait: \$14

Dehydrated Pear, roasted Hazelnuts, Currants and Melba Toast

Crispy Pork Belly: \$ 18

Roasted Apple, Onion sauce with a Blueberry glaze and charred Sesame

Grilled Cauliflower: \$15 (V) (gf)

Herb and Cumin Beurre noisette, Pumpkin puree, charred Tomato

## Main Course

Beef Tenderloin Steak Bun \$24

Pan Seared Beef Tenderloin in house made bun's with NSW vintage Cheddar, homemade relish and Caper Slaw Shhhhhh it's a burger but 5\*

Farro Risotto (v) \$22

Buckwheat crunchy style grain with roasted Zucchini, Asparagus, Peas and Grana Padano Cheese

Braised free range Lamb Rump (gf) \$28

Aussie Lamb, Roasted Pumpkin, Parsnip Puree, charred Citrus with a red wine Jus

Fried Chicken Breast \$24

Crusted Chicken breast with Belgian Waffle, smoked Chipotle mayo and Honey glaze

## Sides

Duck Fat Potatoes \$9

Garlic and Herb French Baguettes \$9

## Dessert

Chocolate Brownie \$14

Tia Maria Custard, caramelised White Chocolate

Summer Fruit Pavlova (gf) \$14

French Apple Tartlet (gf) \$14

Served with Chantilly cream and Lemon Macaron

Special Offer Wines are available please ask

Please advise any food allergies / Min Spend \$50 / Menu Subject to change without notice

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