

the beech tree

Summerlicious Menu \$33

First Course

New Farm Greens, *fried green tomatoes, fresh ricotta, cold pressed canola vinaigrette, sunflower crumble*

Grilled Calamari, *vegetable noodles, thai basil, hazelnuts & tamarind vinaigrette*

Roasted Lamb Pancetta, *fresh crushed peas & mint, zucchini pakora & raita*

Second Course

Black Garlic Gnocchi, *shitake bolognaise, grilled escarole & parmesan cream*

Seared Albacore Tuna, *beer battered green beans, potato chips, tartar veloute*

Roasted Pork Shoulder, *sweet & sour peach & fennel, foie gras dumpling & oven dried tomatoes*

Third Course

Flourless Chocolate Cake *with maldon salt & crème fraiche*

Lemon Tart, *poached rhubarb & strawberry cream*

Golden Blyth Goats Gouda, *tomato jam, poppy seed lavash & pickles*

A La Carte

Char-grilled Burger, *chips, thyme aioli, cheddar, pickled onions* **18**

Black Garlic Gnocchi, *shitake bolognaise, grilled escarole & parmesan cream* **18**

Warm Olives & Walnuts *with grilled flat bread* **10**

Meat & Cheese Board, *house-made charcuterie, cheeses, pickles, flatbreads* **16**