

# J O S P H ' S

**2 Courses \$65.00**

**3 Courses \$80.00**

## Entrees

### **Beetroot Salad (v)**

*goats cheese fritters, walnut dressing,  
black olive paint*

### **Onion Consommé**

*ox tail tortellini, onion purée*

### **Ham Hock Terrine**

*date chutney, toasted ciabatta*

### **Kumamoto Oysters**

*apple gazpacho, black roe*

### **Seafood Assiette**

*scallops ceviche, salmon gravlax,  
blue swimmer crab cocktail, pickled seaweed*

## Mains

### **Baby Snapper**

*cauliflower purée, fondant potato,  
baby leeks, diced pancetta*

### **24 Hours Braised Beef**

*pomme purée, red wine jus, onion rings tempura*

### **Pan Fried Salmon**

*seared calamari, chorizo, tomato emulsion,  
diced potato, herb oil*

### **Caramelized Pork Belly**

*apple & chili salad, crystallized cashews,  
pork spring roll, ginger foam*

### **Pumpkin Risotto (v)**

*toasted hazelnuts, fresh sage*

## Side Dishes \$7.00

honey glazed carrots  
pomme purée  
mixed salad  
hand cut chips

## Desserts

### **Almond & Chocolate Brûlée**

*mandarin purée, espresso sorbet*

### **Banana Tart Tartin**

*butter tuile, caramel ice-cream  
(15 minutes waiting time)*

### **Yoghurt Foam**

*salty & sweet cashew butter,  
blueberry jelly, honeycomb*

### **Chocolate Mousse**

*strawberry salad, vanilla snow*

### **Australian Cheese Selection**

*selection of three cheeses served with lavosh*