



FLOUR DRUM NIGHTS SAMPLE MENU

Fried BBQ Duck & Shiitake Mushroom Ravioli Wontons
black vinegar 13.5

Beetroot, Goats Cheese and Thyme Terrine
charred walnuts and caper berries and berry compote 12.5

Smoked Salmon & Dill Rillette
pickles and house-made artisan bread 13.5

...

House-made Pasta

Slow Cooked Pork Belly Ragù di Pomodoro Pappardelle 24.50

Lime & Chili King Prawns with Angel Hair Pasta & Parmesan 24.50

Snap Peas, Mint Ricotta, Sheep's Cheese with Angel Hair Pasta 21.50

Slow Braised Beef Cheeks in Green Peppercorn & Shiraz
parmesan polenta & parmesan crisp 25.50

Slow Cooked Whole Lamb Shank
mushy peas, mash potatoes, maple glazed carrots 25.50

Grilled Salmon & Season Greens 22

...

Bombe Alaska

goat's milk gelato, toasted hazelnuts, dulce de leche on a sponge base, Italian meringue,
flambéed with Cointreau at the table 15

Molten Chocolate Chip Cookie Dough Skillet
served in a hot skillet topped with house-made crème brûlée ice cream,
drizzled in Nutella 13