

# DINAH'S - SAMPLE MENU

ENTRÉE	BEEF TARTARE (GF) 8Og Finely Diced Eye Fillet, Taluca Park Cured Egg Yolk and Rosti of Robertson Potato	\$32
	ZUCCHINI SALAD (GF) Shaved Zucchini, Mint, Lemon, Almonds, Grana Padano Cheese and Wollumbi Estate Olive Oil	\$22
	WOLLUMBI TOMATO Confit, smoked and charred tomato, with Stracciatella, Basil, Wollumbi Olive Oil and Pangrattato	\$24
	HUMITA AND PRAWNS Two King Prawns with a Corn Puree, Espellete Pepper, Basil, Oil and Fresh Basil	\$38
MAIN	SNAPPER (GF) Snapper Fish Fillet with Robertson Potato Scales, Tartare Sauce and Charred Lemon	\$54
	LAMB CUTLETS (GF) Two Lamb Cutlets with a Pea Puree, Quinoa Salad and Gremolata Sauce	\$48
	TATHRA DUCK BREAST Slightly Smoked Duck Breast Cooked in the pan with a Wollumbi Estate Pinot Noir Grape Reduction and Black Berries	\$48
	PUMPKIN RAVIOLI House Made Pumpkin Ravioli with Sage Sauce, Crispy Sage and Parmesan Cheese	\$38
	BLACK ANGUS SCOTCH FILLET (GF) Black Angus Scotch Fillet with Domino Robertson Potatoes, Criolla and Chimichurri Sauce	\$64
SIDES	RATATOUILLE (GF/VEG) Eggplant, Zucchini and Heirloom Tomato Ratatouille	\$16
	CRISPY DOMINO POTATOES (GF/V)	\$16
	DUCKFOOT FARM GREEN LEAF SALAD (GF/V)	\$16
	WOLLUMBI HEIRLOOM TOMATO SALAD (GF/VEG) Seasonal Wollumbi Estate Heirloom Tomato Salad with Basil and Wollumbi Estate Olive Oil	\$21

OSBORN HOUSE

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