

CRACKENBACK FARM

Please find a sample of our menu. We offer 7 entrees, 7 mains, and 7 desserts which change daily.

All mains come with seasonal vegetables and bread.

Entrée

Fennel and corn soup with seared scallops, chorizo crumb and herb oil \$23

Sautéed chilli and garlic prawns with pearl couscous, leek and lemon \$23

House pate with onion jam and toast \$19

Pan-fried quail with braised lentils and pomegranate \$24

Witlof and gorgonzola salad with pickled cauliflower, watercress and maple roast walnuts \$21

½ Dozen Pambula oysters natural with shallot vinegar \$22

Twice baked three cheese soufflé \$24

Roast bone marrow with toasted brioche and red wine jus \$23

Pea, broccoli and mint soup with Persian feta \$19

Sugar cured salmon with pickled cucumber, dill mustard sauce and salt cod croquettes \$23

Octopus braised in red wine with olives and tomato \$23

Main

Crumbed herb and cheese polenta with roast vegetable relish and tomato and basil sauce \$39

Roast pork belly with chorizo and borlotti bean sauce \$42

Baked whole local trout with dill and lime beurre blanc \$42

Oxtail pie with red wine jus \$39

Leek and goats cheese tart with watercress and olive salad 38

Corned wagyu beef with red cabbage and horseradish \$42

Roast chicken with parsnip puree and tarragon salsa verde \$40

Braised beef short rib with pepper, garlic and cognac sauce \$44

Roast duck legs with beetroot and orange sage sauce \$43

Slow roast scotch fillet of beef with béarnaise sauce \$42

Dessert all \$18

Banana and date pudding with toffee sauce

Orange and almond cake with lime mascarpone and passionfruit

Pecan and blueberry tart with blueberry compote

Grand Marnier scented crème caramel

Rhubarb and apple crumble

Hot chocolate mousse with strawberry sauce and ice cream

Cinnamon poached pear with vanilla custard and ginger biscuits