

CRACKENBACK
restaurant **FARM** guesthouse

Here is 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 **16**
Pan-fried quail with braised lentils and pomegranate **23**
Witlof and gorgonzola salad with pickled cauliflower, watercress and maple roast walnuts **19**
6 Pambula oysters natural with shallot vinegar **16**
Twice baked three cheese soufflé **18**
Roast bone marrow with toasted brioche and red wine jus **21**
Pea, broccoli and mint soup with Persian feta **15**
Sugar cured ocean trout with pickled cucumber, dill mustard sauce and salt cod croquettes **21**
Octopus braised in red wine with olives and tomato **22**

Main

- Crumbed herb and cheese polenta with roast vegetable relish
and tomato and basil sauce **35**
Roast pork belly with chorizo and borlotti bean sauce **37**
Baked whole local trout with dill and lime beurre blanc **38**
Oxtail pie with red wine jus **39**
Leek and goats cheese tart with watercress and olive salad **35**
Corned wagyu beef with red cabbage and horseradish **38**
Roast chicken with parsnip puree and tarragon salsa verde **37**
Braised beef short rib with pepper, garlic and cognac sauce **39**
Roast duck legs with beetroot and orange sage sauce **39**
Slow roast scotch fillet of beef with béarnaise sauce **39**
Steamed Eden mussels with garlic, herbs, white wine and cream **38**

Dessert all 15

- 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 icecream
Cinnamon poached pear with vanilla custard and ginger biscuits