



FEBRUARY 2018

# Padang Ala Carte MENU



## SOUP

SCC MULLIGATAWNY  
CREAM OF MUSHROOM

## BEGINNING

ESCARGOT  
Garlic butter, parsley, almonds

SPANNER CRAB  
Sourdough, fava beans, apple

BEETROOT  
Heirloom beetroot, goat cheese, red quinoa, balsamic

## SALAD BOWL

CAESAR SALAD  
Baby romaine, crouton, bacon, soft poached egg, anchovies, caesar dressing

SUPERFOOD  
Kale, quinoa, sweet potato, broccoli, sunflower seed, sesame dressing

PRAWNS SALAD  
Baby romaine, avocado, tomato, quail egg, rock melon, cocktail dressing

BURRATA & TOMATO SALAD  
Olives, sourdough, tomato, avocado

WATERMELON SALAD(V)  
Roasted watermelon, feta cheese, arugula

GOAT CHEESE SALAD  
Yellow frisee, walnut, pickled shallot, celery

## MAIN COURSE

### SEAFOOD

BARRAMUNDI  
Lemon thyme risotto, white wine emulsion, baby spinach

RED DRUM  
Fennel, potato, tomato, lobster foam

### ON THE GRILL

DRY AGED PORTERHOUSE STEAK (300 GM)  
Seasonal vegetables, roasted potato, tomato, red wine jus

BLACK ANGUS PRIME RIB OF BEEF FROM THE WAGON  
Seasonal vegetables, jacket potato, red wine sauce

LAMB RACK  
Seasonal vegetables, roasted potato, tomato, red wine jus

CHICKEN  
Roasted chicken, seasonal vegetables, red wine jus

DUCK LEG  
Confit duck leg, citrus salad, Lyonnaise potato

### ITALIAN BOWLS

PUMPKIN RISOTTO  
Pickled pumpkin, burrata, pumpkin seed, sundried tomato

AGLIO OLIO  
Linguine, prawns, garlic, chilli, parsley

PRAWN QUENELLES  
Prawn, scallops, chives, lobster cappuccino

## SIDES

BROCCOLINI, LEMON OIL, SEA SALT

FRIES

TRUFFLE POTATOES

MASHED POTATO

BURNT BUTTER POTATO PUREE

GREEN SALAD

GARLIC BREAD

## DESSERT

CREPE SUZETTE

VANILLA CRÈME BRULÉE

CHOCOLATE MOUSSE

CHOCOLATE FONDANT, PISTACHIO ICE CREAM

LEMON TART

ICE CREAMS & SORBETS

