



LEBRINA  
licensed restaurant

APRIL 2018

FIRST COURSE

TWICE COOKED SOUFFLÉ OF HEIDI GRUYERE

SAUTÉED BUG TAIL WITH FRESH FETTUCINE, TOMATO & WAKAME SALAD

SEARED LOCAL PIGEON BREAST, CHESTNUT PUREE & PANCETTA

OUR POTATO GNOCCHI WITH GORGONZOLA, VEAL & SAGE MEATBALLS

EGGPLANT FRITTERS WITH PARMESAN, WOOD ROASTED TOMATO & BASIL

*THE SOUFFLÉ, GNOCCHI & EGGPLANT \$29.00 EACH, THE BUG TAIL & THE PIGEON \$33.00*

MAIN COURSE

FRESH FISH, LINE CAUGHT-MARIA ISLAND, TAS.

KING FISH FILLET PAN FRIED IN LOCAL OLIVE OIL WITH CELERIAC SALAD & SAUCE RAVIGOTE

PAN FRIED BEEF SCOTCH FILLET 300 GR.

WITH GASTON'S *CHIMICHURRI* & SLOW ROASTED RED CAPSICUM

SEARED LOCAL VENISON WITH *LA PEARA* (A LIGHT BREAD SAUCE FROM THE VENETO) & PEPPERED GLAZE

CRISP DUCK FILLET WITH PICKLED QUINCE, SLIVERS OF OUR SWEET-SOUR CUMQUATS & CITRUS REDUCTION

PORK SCOTCH, SLOW COOKED IN *PEDRO XIMINEZ* WITH POLENTA & PICKLED FIGS

*MAIN COURSES \$49.50*

OUR MENU IS COMPLETE WITHOUT THE NEED FOR SIDE ORDERS  
GST INCLUSIVE MINIMUM PRICE PER PERSON, FOOD ONLY OF \$60.00

**One Bill per table please**

**Dear Diners, Special dietary requirements require prior notice-we take all care but accept no responsibility**

**We accept eftpos, Visa, Mastercard & American Express (2% surcharge on AMEX)**

**Scott Minervini chef/proprietor**