



LEBRINA
licensed restaurant
JUNE 2017

FIRST COURSE

TWICE COOKED SOUFFLÉ OF HEIDI GRUYERE. FROM 1997

PAN-FRIED FISH CROQUETTES WITH CELERIAC SALAD, SKORDALIA & FRIED
CAPERS CIRCA 1998

SAUTÉED MORTON BAY BUG TAIL WITH FRESH TAGLIATELLE, WILTED
ROCQUETTE, PARSLEY & GARLIC OCTOBER 2016

SEARED LOCAL PIGEON BREAST WITH PANCETTA, MARSALA GLAZE & CHESTNUT
PUREE

OUR POTATO GNOCCHI WITH VEAL & SAGE MEATBALLS, PARSLEY & PARMESAN

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

MAIN COURSE

FRESH FISH

PAN-FRIED KING FISH FILLET (CAUGHT, MARIA ISLAND TAS.)
FROM MARK EATHER

WITH PICKLED CUCUMBER, OUR PRESERVED LEMON & LOCAL OLIVE OIL

WOOD ROASTED LAMB RUMP WITH ROSEMARY, ROASTED PARSNIP PUREE &
PINOT NOIR LEES GLAZE

SEARED LOCAL VENISON WITH LA PEARA (A LIGHT BREAD SAUCE FROM THE
VENETO), PEPPER GLAZE & FRESH HORSE RADISH CIRCA. 2011

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

LOCAL PAN FRIED BEEF EYE FILLET TAGLIATA WITH FRESH THYME, BRAISED
LEEKS & A DRIZZLE OF LENTARA FRANTOIO OLIVE OIL

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