



LEBRINA
licensed restaurant

NOVEMBER 2017

FIRST COURSE

TWICE COOKED SOUFFLÉ OF HEIDI GRUYERE

PAN-FRIED SNAPPER CAKES WITH PICKLED CELERIAC & CUCUMBER SALAD &
MEYER LEMON

SAUTÉED MORETON BAY BUG TAIL WITH FRESH PASTA, FRESH TARRAGON, & LIGHT
TOMATO SAUCE

SEARED LOCAL PIGEON BREAST WITH PANCETTA, ROASTED EGGPLANT PUREE &
MARSALA GLAZE

OUR POTATO GNOCCHI WITH PORK & VEAL MEATBALLS, SAGE & PARMESAN
EGGPLANT & RISOTTO TIMBALLO WITH MOZZARELLA, TOMATO SAUCE & BASIL

*THE SOUFFLÉ, GNOCCHI, CROQUETTES & EGGPLANT \$29.00 EACH, THE PIGEON &
SCAMPI \$33.00 EACH*

MAIN COURSE

FRESH FISH, LINE CAUGHT

KING FISH FILLET (MARIA IS., TASMANIA) WITH WILTED ZUCCHINI & MINT SALAD &
QUINOA & FRESH PEA SHOOTS

PORK SCOTCH, SLOW COOKED IN PEDRO XIMINEZ WITH FENNEL & SOFT POLENTA

SEARED LOCAL VENISON WITH *LA PEARA* (A LIGHT BREAD SAUCE FROM THE
VENETO) & SHREDDED HORSERADISH LEAF BUTTER

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

PAN FRIED STEAK

BEEF FILLET WITH *SAUCE GRIBICHE* & A POT OF SLOW ROASTED RED CAPSICUM

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