



LEBRINA  
licensed restaurant

OCTOBER 2018

To begin

*Gin & Tonic*

*Roku Gin(Japan) with Fever Tree Tonic & ginger*

FIRST COURSE

TWICE COOKED SOUFFLÉ OF PYENGANA CHEDDAR

SAUTÉED BUG TAIL WITH FRESH RIBBON PASTA, TOMATO, OLIVE OIL, LEMON &  
FRESH TARRAGON

SEARED LOCAL PIGEON BREAST WITH PARSNIP PUDDING, GRANNY SMITH  
PUREE & MARSALA GLAZE

OUR POTATO GNOCCHI WITH LOCAL RICOTTA, VEAL & SAGE MEATBALLS

EGGPLANT FRITTERS WITH NOVA'S FRESH GOAT CHEESE, ROASTED TOMATO  
SAUCE & HERBS

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

MAIN COURSE

FRESH FISH, LINE CAUGHT, PEDRA BRANCA ROCK, TAS.  
HAPUKU FILLET PAN FRIED IN LOCAL OLIVE OIL WITH SAUCE RAVIGOTE  
& LEMON AGRUMATO

PAN FRIED BEEF SCOTCH FILLET 300 GR.  
WITH SLOW COOKED LEEKS & CAFÉ DE PARIS BUTTER

SEARED LOCAL VENISON WITH LA PEARA (A LIGHT BREAD SAUCE FROM THE  
VENETO) & FRESH HORSERADISH

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

BAKED PORK RACK "PORCHETTA" STYLE WITH ROASTED FARRO, PICKLED NEW  
TOWN FIGS & PAN JUICE

*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 (1.5% surcharge on AMEX)**