



LEBRINA
licensed restaurant

MARCH 2019

FIRST COURSE

TWICE COOKED SOUFFLÉ OF PYENGANA CHEDDAR

SEARED LOCAL PIGEON BREAST WITH PROSECCO RISOTTO & PEACH &
MUSTARD SEED RELISH

SAUTÉED BUG TAIL WITH BBQ PORK, CELERIAC & PRESERVED LEMON

OUR POTATO GNOCCHI WITH GORGONZOLA, VEAL & SAGE MEATBALLS

AUBERGINE PUDDING WITH FRESH GOAT CURD & ROASTED TOMATO SAUCE

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

MAIN COURSE

FRESH FISH, LINE CAUGHT, BLUE EYE FILLET (PEDRA BRANCA ROCK),
PAN FRIED IN LOCAL OLIVE OIL WITH SAUCE RAVIGOTE
& LEMON AGRUMATO

AGED KING ISLAND BEEF FILLET WITH PEPPERONATA &
RED WINE GLAZE

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

"PORCHETTA" BAKED PORK RACK WITH FENNEL, PAN JUICE & PICKLED NEW
TOWN 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 (1.5% surcharge on AMEX)