



LEBRINA
licensed restaurant

AUGUST 2020

FIRST COURSE

SEARED LOCAL PIGEON BREAST WITH PIGEON PIE, MUSHROOMS & MUSHROOM
JUICE

TWICE COOKED SOUFFLÉ OF PYENGANA CHEDDAR

OUR POTATO GNOCCHI WITH SAGE, VEAL MEATBALLS & PARMESAN

SEARED BASS STRAIT SCALLOPS, WARM AUBERGINE MOUSSE,
FRESH TOMATO SAUCE & RAVIGOTE

SOUFFLE & GNOCCHI \$28, SCALLOPS & PIGEON \$33

MAIN COURSE

ROAST PORK RACK *PORCHETTA* WITH FENNEL SEED, PICKLED LOCAL PEARS &
PEAR GLAZE

BEEF EYE FILLET STEAK WITH CREAMED ENGLISH SPINACH & COAL RIVER
FARM 'BLUE' SAUCE

LOCAL VENISON TENDERLOIN WITH *PEARA*, FRESHLY PREPARED HORSERADISH &
SPICED CRAB APPLE JELLY

CRISP DUCK FILLET WITH PICKLED QUINCE, SLIVERS OF OUR SWEET-SOUR
CUMQUAT & GINGER REDUCTION

ALL MAINS \$48 EXCEPT \$50 FOR THE BEEF VENISON

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)**