

# JACKSON RANCH

## entree

Pansotti of sweetcorn, Spencer Gulf prawns, capers, basil | \$28

BBQ lamb rib, marinated peppers, chimichurri | \$26

Scallop crudo, native sambal, finger lime, seaweed cracker | \$28

Asparagus, snap peas, radish, whipped white bean, preserved yolk, chive oil | \$22

## mains

Pan fried John Dory, broad bean, sorrel, champagne & avruga sauce | \$46

Roast chicken breast, leek, wood ear mushroom, tarragon, pecorino | \$42

Charcoal striploin, flat beans, oxheart tomato & paprika dressing | \$48

Baked pumpkin, macadamia cream, karkalla, pepitas | \$38

## sides

Fries, black garlic aioli | \$12

Broccolini, ricotta salata, confit garlic, lemon | \$12

Salad leaves, yuzu, pickled radish | \$12

Dauphinoise potato | \$14

## dessert

Baked meringue, buffalo yoghurt, lemon myrtle curd, wax flower | \$16

Chocolate torte, raspberries, vanilla gelato | \$16

Affogato, short bread, Frangelico, vanilla gelato | \$18

Cheese, choice of 3 (Brie, blue or cheddar) served with crackers & quince | \$18