



## SPRING 2009 MENU

(desserts not listed)

### ENTREES

Ravioli of blue swimmer crab, creamed leeks, lobster veloute \$19

House made black pudding, crisp fried oysters, sauce bois boudran, watercress salad \$18

Rabbit and new potato terrine, parmesan beignets, tomato vinaigrette \$18

Freshly shucked Tuross oysters \$15/\$24

Goats cheese and caramelised onion tartlet, shallot puree, walnut and endive salad \$18

Smoked trout paupiette, toasted brioche, fennel salad, cucumber vinaigrette \$18

Herb and parmesan crumbed lambs brains, sauce gribiche, pancetta salad \$18

### MAINS

Fresh local fish of the day \$32

Roast breast of organic duck, tortellini of mushroom, celeriac puree, braised savoy cabbage, madeira sauce \$34

Grilled eye fillet, potato gratin, wilted spinach, herb butter, red wine sauce \$34

Roasted rack of lamb, hazelnut and almond crumbed sweetbreads, pea puree, pearl barley jus \$34

Pan fried parmesan gnocchi, sautéed mushrooms, spinach and truffle oil \$27

### SIDES

Steamed local broccoli with toasted almonds \$8.00

Shoestring fries \$7.00

Local organic salad, french vinaigrette \$8.00

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Phone us for your reservation on 4474-5505  
<http://www.therivermoruya.com.au/>