

SERAFINO

MENU

ENTRÉE

Bread Roll - Sourdough, garlic & garden herb butter (VEG, NF)	\$3.5
Beef Tartare - Capsicums, confit egg yolk, pommes soufflé (GF, DF, NF)	\$17
Prawns - Caper butter, finger lime (GF, NF)	\$18
Duck Terrine - Spiced bread, house-made accompaniments (NF)	\$17
Cherry Tomato Tart - Puff pastry, burrata, salsa verde (VEG, NF)	\$17

PASTA

Orecchiette - Lamb, asparagus, oregano (NF)	\$35
Linguine - Local seafood, saffron, fennel (NF)	\$34
Ravioli - Smoked eggplant, romesco, mint (VEG)	\$30

MAIN

Swordfish - Tomatoes, olives, capers (GF, DF, NF)	\$34
Kangaroo - Beetroots, berries, salt bush (GF, NF)	\$35
Pork - Pumpkin, spring onions, apple (GF, NF)	\$33
Beef - Potato mille-feuille, red wine sauce (GF, DF, NF)	\$38

SIDE

Green Beans - Garlic, roasted cashews, parsley (VEG, GF)	\$9
Hand-cut Chips - Rosemary, black garlic aioli (VEG, GF, DF, NF)	\$8
Garden Salad - Croutons, hazelnut dressing (VEG, DF)	\$8

