

# Drysdale Restaurant

## ENTRÉE

- Bread roll, olive oil, caramel balsamic 1
- Chargrilled tuna, Spanish pepper salad (GF) 9
- Tempura five spiced quail, cauliflower puree, chilli jam, Asian slaw (GF) 9
- Potato gnocchi, tomato & basil sauce, pulled smoked pork, sage butter 8
- Baked Goat Cheese Soufflé, gruyere melt, croutons,  
wilted kale & quinoa salad (V) 8

## MAIN COURSE

- Soft parmesan polenta, Mediterranean vegetables tomato coulis (V, GF) 15
- Blue eye trevalla, Paris mash, fennel salad, beurré blanc (GF) 18
- Tandoori chicken breast rolled with scallops, raita, garlic naan 16
- Veal medallion, prosciutto, sage, passata, herb risotto (GF) 18

## DESSERT

- Vanilla & Cointreau panna cotta strawberry salad & orange tuille 7
- Ricotta cheesecake with lemon syrup and double cream (GF) 7
- Honeycomb parfait, ginger and soft centred lime meringue (GF) 7
- Baked chocolate tart with berry sorbet 7

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**Certificate III in Commercial Cookery**  
and **Certificate III of Hospitality**.  
Thank you for your feedback and support.*