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**Falkinn**

restaurant • lounge

## ENTRÉE

### **Beetroot and gravlax cured salmon mosaic - \$26.50**

Beetroot and gravlax cured salmon mosaic with miso butter cream, wasabi aioli, pickled baby beet root, lemon wedge and salmon roe

### **Shrimp and mussel in spicy tomato garlic broth - \$26.50**

Shrimp and mussel in spicy tomato garlic broth with Italian parsley, lemon wedge and grilled ciabatta

### **Braised beef cheek - \$27.00**

Braised beef cheek with wholegrain mustard potato puree, horseradish form and glazed baby carrot

### **Crispy polenta cake with wild mushroom ragout - \$25.50**

Crispy polenta cake with wild mushroom ragout, sago thyme crisp and shaved parmesan cheese

*"Our menu and kitchen contain multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance"*

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# Fakirini

restaurant • lounge

## MAIN

### **Beef scotch fillet with confit orange kumara wedges - \$49.00**

Beef scotch fillet(250g) with confit orange kumara wedges, fried egg, soy honey glazed broccolini and port wine jus

### **Lamb loin with charred eggplant puree - \$49.00**

Lamb loin with charred eggplant puree, charred miso glazed eggplant, pickled shallot petals with pomegranate jus

### **Pan seared salmon with pistachio cream sauce - \$48.50**

Pan seared salmon with pistachio cream sauce, vegetable fritters, balsamic glazed baby beetroot and dill oil

### **Confit duck leg with celeriac variation - \$49.00**

Confit duck leg(200g) with celeriac puree, celeriac crisp, roasted celeriac cubes, hazelnut praline, pickled pear and red wine star anise jus

### **Wild mushroom and black truffle cream butter pappardelle - \$42.00**

Wild mushroom and black truffle cream butter pappardelle(200g) with parmesan crisp and grated parmesan cheese

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## TO SHARE

### Surf and Turf - \$105.00

Beef scotch fillet, lamb chop, satay chicken skewers, grilled prawns, deep fried spicy calamari, grilled broccolini, mashed sweet potato, Mackenzie mesclun salad, lemon aioli and port wine jus

### Sunday Roast - \$115.00

Roasted angus beef porterhouse, slow-roasted lamb shoulder, lemon thyme roasted chicken breast, honey mustard glazed pork belly, Yorkshire pudding, roasted seasonal vegetable, duck fat potato, buttered green beans and peas, port wine jus and aioli

Choose 3 protein options which will be served. Can add each one protein option and charge extra \$30. Allow 25mins cooking.

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## SIDES

Rustic fries with aioli - \$15.00

Parmesan polenta fries with chipotle aioli - \$15.00

Duck fat potatoes with lemon aioli - \$15.00

Heirloom tomato salad with burrata and basil oil - \$16.00

Green beans and peas sautéed with almond and brown butter - \$16.00

Caraway honey soy glazed baby carrot and broccolini - \$16.00

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## DESSERT

### Apple Trio - \$17.00

Apple crumble tart, apple shot and apple crème brûlée with apple crisp

### Chocolate fondant - \$16.00

Chocolate fondant with chocolate mousse, chocolate soil and wild berry sorbet

### Basque cheesecake - \$16.00

Basque cheesecake with Chantilly cream, black berry compote and vanilla ice cream

### Ice cream trio - \$16.00

Select 3 scoops from vanilla ice cream, chocolate ice cream, mango sorbet and wild berry sorbet

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