

Dessert

Chocolate Crèmeux, Bacon Infused Ice Cream,
Chocolate Puff Pastry with Seasonal Fruit 16

Suggested pairing - Ports or Liqueurs

Apple & Cinnamon Tarte Tatin with Vanilla Bean Ice
Cream 16

Suggested wine pairing - The Noble, Mud Pie

Lemon Posset, White Chocolate Crumble with Blood
Orange Sorbet 16

Suggested wine pairing - Moscato

Banana & Pecan Cake, Caramelized Banana, Date
Caramel and Banana Sorbet 16 ^(Gf,Vegan)

Suggested wine pairing - The Noble, Mud Pie

Affogato Mac with Brookies Macadamia & Wattle
Seed Liqueur, Espresso and Macadamia Praline 16 ^(Gf)

Dessert Liqueurs (see drinks menu for more)

The Noble, Mud Pie 10

Tintenbar Distillery Umeshu Plum (limited edition) 12

Tintenbar Distillery Kumquat May (limited edition) 12

Mac by Brookies Macadamia Liqueur 10

Penfolds Grand Tawny 10 Years 10

Frangelico Hazelnut Liqueur 10



Welcome to The Loft Restaurant & Bar

-Laneway Happy Hour 5pm till 6pm-

-3 Course Special Any Night \$65pp-

*-Hump-day Wednesday's. Any Main & Dessert
\$45pp-*

*-Monthly Degustation. 5 Courses, 2 Canapés &
Arrival Cocktail \$85-*

*(V) Vegetarian (GF) Gluten Free (DF) Dairy Free
Sorry no split bills*

Open Wednesday to Saturday Night From 5pm

Entree

Seafood Raviolo with Grilled Ballina Prawns,
Seafood Bisque and Crispy Capers 20
Suggested wine pairing - Chardonnay

Agadashi Tofu with Ginger, Shallots, Shiitake &
Dashi Broth 18 ^(Gf,Vegan)
Suggested wine pairing - Riesling

Roasted Cauliflower & Asparagus Salad with Cashew
Cream and Savory Granola 18 ^(Gf,Vegan)
Suggested wine pairing - Sauvignon Blanc

Hot Beef Carpaccio with Shiitake Mushrooms, Baby
Rocket, Parmigiano Reggiano, Garlic & Balsamic
Dressing 18 ^(Gf)
Suggested wine pairing - Tempranillo

Sydney Rock Oysters Natural 20 / 38 Kilpatrick 23/44
Suggested wine pairing - Prosecco

Main

Marinated Pork Fillet, Mushroom En Croute, Glazed
Apples, Potato Puree and Jus Roti 38
Suggested wine pairing - Malbec

Seared Kangaroo Fillet Seasoned with Salt Bush &
Mountain Pepper, Maple Glazed Brussel Sprouts,
Fondant Potato, Rosella Jus 38 ^(Gf)
Suggested wine pairing - Tempranillo

Heirloom Carrot & Mushroom Tart with
Roasted Pumpkin, Pomegranate and
Buttermilk Dressing 34 ^(V)
Suggested wine pairing - Pinot Noir

Fillet Of Beef 'Bordelaise' with Roasted Bone
Marrow, Parsley Crumb, Potato Puree, Wilted Spinach
and Red Wine Shallots 38
Suggested wine pairing - Cabernet Sauvignon

Pan Fried Wild Barramundi Fillet with Pearly Barley
Risotto, Zucchini, Green Peas, Mixed Herbs and
Lemon Burre Noisette 38
Suggested wine pairing - Pinot Gris