

## 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  
Orange Sorbet 16

*Suggested wine pairing - Moscato*

Peanut Butter & Dark Chocolate Fondant, Berry  
Coulis, Marinated Seasonal Fruit & Vanilla Bean Ice  
Cream 16 <sup>(Gf)</sup>

*Suggested wine pairing - The Noble, Mud Pie*

Affogato Mac with Brookies Macadamia & Wattle  
Seed Liqueur, Espresso and Macadamia Praline 16 <sup>(Gf)</sup>

### **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



*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*

*(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*

Five Spiced Battered Tofu, Ginger Glaze, Green  
Papaya Salad, Peanuts & Shallots 18 <sup>(Df,Vegan)</sup>  
*Suggested wine pairing - Vermentino*

Roasted Cauliflower & Asparagus Salad with Cashew  
Cream and Savory Granola 18 <sup>(Gf,Vegan)</sup>  
*Suggested wine pairing - Sauvignon Blanc*

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

Palm Glazed Pork Belly, Green Papaya Salad, Peanuts,  
Shallots & Ginger Dressing 20 <sup>(Gf,Df)</sup>  
*Suggested Wine Pairing - Vermentino*

## Main

Slow Cooked Lamb Shoulder, Carrot Puree, Potato,  
Wild Mushroom & Spinach Croquette, Red Wine  
Shallot, Jus Viand 38 <sup>(Df)</sup>  
*Suggested wine pairing - Shiraz*

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

Heirloom Carrot & Mushroom Tart with  
Roasted Pumpkin, Pomegranate and  
Buttermilk Dressing 34 <sup>(V)</sup>  
*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*

Local Jewfish Fillet Poached In Creamy Mussel &  
Saffron Broth, With Braised Leeks, Peas & Potato 38  
<sup>(Gf)</sup>  
*Suggested wine pairing - Pinot Gris*