

Astra Restaurant Menu

Entree

House made bread , hot honey butter	4ea
Oyster , pepper berry vinegarette, tarragon	7ea
Cinco Jotas Jamon Ibérico , burmese tofu crisp, tobiko	15ea
Buttermilk fried chicken , Yarra Valley smoked salmon caviar, house made sour cream	25
Kangaroo tartare , egg, chuka tare, horseradish, wild rice crisp	27
Jerusalem artichoke , cashew, mirin gastrique	25
Chargrilled king prawns , gremolata butter, grapefruit, witlof	30

Main

Bannockburn chicken maryland , charred bok choy, bagna cauda, chicken skin	40
Koji marinated pork belly , celeriac and apple puree, radicchio, pork skin crumb	47
Grass fed scotch fillet , miso eggplant, sesame, jus	53
Confit market fish , tomato lime sauce, clams, relish	48
Mushroom medley , sous-vide egg, faro, mushroom broth, raw soy sauce, crispy chili oil	38
Tomahawk ribeye	150

Served with triple cooked potatoes and condiments. Recommended for two people.
Subject to availability.

Sides

Winter greens , macadamia cream, lemon	18
Triple cooked potatoes , herb crema, spring onion salt	17
Grilled hispi cabbage , black tahini dressing, stracciatella, tapioca furikake	17
Mixed leaf salad , pickled beetroot, fetta, walnut dressing	15

Dessert

White chocolate and ginger sponge , hot fudge sauce, raspberry parfait	22
Dark chocolate and cardamon pave cake , salted caramel	20
Earl grey Crème Brûlée , lavender shortbread	22

Please advise our friendly staff of any allergies. Astra cannot guarantee an allergen free kitchen. Menu subject to change based on seasonality & availability. 1.5% surcharge on all credit cards. 15% surcharge on public holidays