

# Menu

Our offering has been designed to share  
with dishes served to the centre of the table

Two Courses \$80 / Three Courses \$99

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## First

**Clarence River school prawns**, yuzu kosho, sour cream, black sesame  
**Pork cheek**, last season's peach, radicchio  
**Beef tri-tip**, tongue, onion  
**Mushroom**, Jerusalem artichoke, konbu

## Second

**Cauliflower**, nukazuke, furikake  
**Koowong lamb**, celeriac, chestnut  
**Market fish**, sake, leek  
**Gippsland grass-fed sirloin ms4**, Jerusalem artichoke, beef fat (additional \$15  
charge)

## Third

**Chocolate**, mandarin, kaffir lime  
**Matcha**, white chocolate, milk

## Sides

**Winter greens**, garlic, edamame, chive \$15  
**Potatoes**, compte custard, nori \$15  
**Gem lettuce**, burnt citrus, spicy cod roe \$15

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.

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*astra*  
FALLS CREEK

[www.astrafallscreek.com.au](http://www.astrafallscreek.com.au)