

# Menu

## Entrée

**House made bread**, whipped mushroom butter

**Oyster**, pepper berry vinaigrette, tarragon

**Cinco Jotas Jamon Ibérico**, Burmese tofu crisp, salmon caviar

**Salt baked beetroot**, stracciatella, salmon roe, pangrattato

**Chargrilled king prawn**, chicken fat, parsley lemon salsa, fennel

**Jerusalem artichoke**, cashew, mirin gastrique

**Kangaroo tartare**, egg, chuka tare, shallot, wild rice crisp

## Main

**Bannockburn chicken**, charred cabbage, bagna cauda, chicken skin

**Charred miso cauliflower**, house made Burmese tofu, almond tarator

**Slow cooked pork belly**, fennel, polenta, nashi, crackling crumb

**Scotch fillet**, beef fat roasted pumpkin, confit garlic, pepita, jus

**Market fish**, celeriac, preserved lemon, oyster mushroom

**Tomahawk Ribeye**

Served with triple cooked potatoes, condiments, and bittersweet witlof salad.  
Recommended for two people. *Subject to availability.*

## Sides

**Winter greens**, macadamia cream, lemon

**Triple cooked potatoes**, herb crema, spring onion salt

**Baby carrots**, burnt butter, cinnamon, carrot top salsa

**Bittersweet witlof salad**, orange, ricotta salata

## Dessert

**Blood orange sorbet**, dark chocolate cremeux, macadamia, cocoa nib

**Baked cheesecake**, macerated strawberries, tarragon, mascarpone parfait

**Cheese plate**: specially curated cheeses, condiments, wattle seed lavosh  
please ask staff about today's selection

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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

# Chef's Choice

## Entrées

designed to share for the table

**House made bread**, whipped mushroom butter

**Oyster**, pepper berry vinaigrette, shiso

**Salt baked beetroot**, stracciatella, salmon roe, pangrattato

**Kangaroo tartare**, egg, chuka tare, shallot, wild rice crisp

## Main

**Slow cooked pork scotch**, caramelized fennel, polenta, furikake

**Baby carrots**, caramelized honey vinaigrette, carrot top salsa

**Bittersweet witlof salad**, orange, ricotta salata

## Dessert

**Blood orange sorbet**, dark chocolate cremeux, macadamia, cocoa nib

## Add on +

**Cinco Jotas Jamon Ibérico**, Burmese tofu crisp, salmon caviar

**Chargrilled king prawn**, chicken fat, parsley lemon salsa, fennel

**Sirloin**, beef fat roasted pumpkin, confit garlic, pepita, jus  
or swap out pork for sirloin

**Triple cooked potatoes**, onion crema, spring onion salt

**Winter greens**, macadamia cream, saltbush

**Baked cheesecake**, macerated strawberries, tarragon, mascarpone parfait

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