Astra Restaurant Menu

Entree	
Oyster, pepper berry vinaigrette, tarragon	7 e a
House made bread preserved lemon butter duck rillette and softened Lescure butter	4 p p 8 p p
Cinco Jotas Ibérico Jamon, Burmese tofu crisp, tobiko	15 e a
Prawn cake skewer, katsuobushi mayo, pickled cucumber	10ea
Buttermilk fried chicken, Yarra Valley smoked salmon caviar, house made sour cream	28
Salmon tartare, avocado, horseradish, tobiko	28
Roasted koji pumpkin, stracciatella, macadamia, crispy chilli koji dressing	2 (
Kangaroo tataki, native pepper, finger lime, mustard greens, broth	30
Main	
Slow cooked lamb shoulder, polenta, salsa verde	48
Pinnacle striploin, Jerusalem artichoke, aromatic jus	6 o
Confit chicken maryland, lentils, paprika sauce, sprouts	45
Miso glazed Humpty Doo Barramundi, warrigal greens, cauliflower	47
Charred lion's mane, egg, mushroom broth, grains	40
Tomahawk Ribeye Served with triple cooked potatoes and condiments. Recommended for two pe Subject to availability.	165 ople.
Sides	
Grilled hispi cabbage, black tahini dressing, furikake	18
Triple cooked potatoes, citrus mayonnaise, spring onion salt	17
Mix leaf salad, sesame, pickled apple	1 4
Dessert	
Gianduja mousse, wattle seed, pear, hazelnut crisp	2 4
Pandan parfait, kaffir lime curd, coconut meringue	2 2
Matcha rice pudding brulee, pineapple	20

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