

MODE

kitchen & bar

Summer 2018

Bites		Mains		Sides	11
Marinated olives, orange & fennel seeds	8	Green asparagus & morel mushrooms risotto	36	Iceberg salad, seaweed & sesame	
Salt & pepper school prawns	10	Catch of the day, green beans & lemon thyme salmoriglio	39	Rocket salad, balsamic & Grana Padano	
Crispy polenta chips & chilli mayonnaise	12	Glacier 51 Toothfish, cherry tomatoes, almond & caper leaves	44	Chinese broccoli, chilli & garlic	
Oysters	5 ea	Flinders Island lamb shoulder, broccolini & saltbush	38	Hand-cut crispy rosemary potatoes	
Freshly shucked Sydney Rock oysters & Cabernet Sauvignon mignonette		Yamba king prawns, white beans, Espelette oil & curry leaves	44	Cheese	12 for 1 / 18 for 2 / 24 for 3
Russian Oscietra Caviar 10g tin, buckwheat blinis & condiments	89	Grass-fed Cape Grim beef medallions, red oak & harissa	45	Holy Goat "Brigid's" & truffle honey	
Starters		Grass-fed black Angus Rib Eye 400g 6 weeks dry aged	56	Ossau-Iraty & chilli compote	
Fresh burrata, Japanese eggplant, tomatoes & basil	20	Coorong Angus T-bone 1Kg 21-day aged S.A.	99	Pyengana Cheddar & orange mustard	
Wood-roasted zucchini flowers, buffalo ricotta, truffle & green peas	22	Lunch Specials		Jamberoo Mt. Blue & Chianti jam	
Hiramasa kingfish sashimi, saffron vinaigrette, macadamia & radishes	23	Yellow peach, ox heart tomatoes, pepitas & mozzarella salad	24	Tete de Moine, apricot & oregano	
Grilled calamari salad, sweet corn, lemon, coriander & black olives	23	Organic Spelt, wild Tiger prawns, zucchini & lemon	26	Dessert	15
Duck & pork belly terrine, pickled cucumbers & pistachio	19	Grilled corn fed chicken, avocado, baby cos & sesame	26	Mille-feuille, wild berries & Chantilly	
Rock melon, smoked stracciatella & Berkshire prosciutto	20			Ricotta cheese cake, strawberry, almond cream & saba	
				Black forest & Tasmanian cherries	
				Mango & coconut pavlova	18
				Mode affogato al caffe'	12
				Fresh peach tart & vanilla	12
				Ice cream & sorbet	6



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Head Chef: Francesco Mannelli