

ashcrofts

licensed restaurant

mary-jane and corinne
welcome you to ashcrofts

now in our tenth year of operation

award winning service, fine wine and
dynamic contemporary cuisine

bon appétit

ashcrofts artspace

add to your dining experience and enjoy an aperitif
in our space upstairs above the restaurant
where we showcase works for sale by
some of our region's most celebrated
artists

ashcrofts is fully licensed
we do not accept BYO

we accept all major credit cards
amex and diners attract a 3% surcharge

parents

whilst you and your children are most welcome, for the comfort and safety of all our patrons and staff please keep your children seated, always accompany them to the bathroom and choose to calm them upstairs in our art space or reluctantly; you may be asked leave.

ashcrofts menu

two courses \$68 per person including sides
three courses \$85 per person including sides

entrees

eggplant, pesto and pimiento roulades with
lemon, pepper and tomato*

red hot harissa spiked sizzling potted prawns*

lambs brains in nut brown butter with french tarragon
and verjuice

warm salad of maple roasted quail on snow pea vine
dressed with toum*

tartlet of smoked eel provençal with arbequina olives

chilled duck liver and whisky mousse with rum and
pineapple chutney

green leaf salad of honey baked beetroot with tea soaked
raisins, grana padano, walnuts and balsamic treacle*

tempura of soft shell crab with a mirin, coriander root
and sweet chilli dipping sauce

tastes of the sea for two:

- atlantic wild scallop tartar with wakame, lilliput capers and pickled ginger*
- poached prawn and slipper lobster dumplings*
- tempura soft shell crab - asian dipping sauce

vegetarian grazing for two

- salt and szechwan tofu with house made tzatziki*
- beetroot broth with minted chèvre quenelles*
- asparagus tempura with green garlic aioli

bread

- garlic chervil and basil bread - two slices per serve 8
- ashcrofts hand made white bread roll with 3
your choice of butter or
balsamic treacle and extra virgin olive oil

* **coeliac friendly dishes**

mains

florentine fennel and herb encrusted fillet of ocean trout with sauce vierge*

fillet of beef baked medium rare on oxtail broth with wild mushroom pastries

umbrian rabbit fricassee with pork and veal fricadelles

slow roasted crispy skin duck in persian aromatics and citrus flavours*

gratin of spinach and ricotta gnudi with burnt butter, flash fried sage and gorgonzola cream

chu chee curry of fresh seafood with pickled bamboo shoots and rice pilaf *

rosemary roasted portobello mushroom and buffalo mozzarella tart with salt baked baby trussed tomatoes

main courses served with sides of layered potatoes and seasonal vegetables - excludes the curry

sweets

chocolate tart with eggnog and orange peel ice cream

macadamia praline and lemon curd meringue*

petite prune and apple turnovers with clove and ginger ice cream (allow 20-25 minutes)

vanilla bean custard with spun toffee* (allow 20-25 minutes)

ashcrofts burnt almond ice cream with almond tuile

summer mango sorbet with lemoncello*

cheeses

for one: \$25 for two: \$35 four or more: \$45

jannei goat's milk selection with ashcrofts pear and watermelon jam on house made crostini

please ask for coeliac friendly toasts if required*

dessert wines and digestives

2006	Jaboulet Muscat de Beaumes de Venise Paul Jaboulet Aine, Rhone, France	64
	by the glass 16.50	
2005	Sandalford Late Harvest Soft Sweet White Western Australia	
	by the glass 9.50	
2005	Cookoothama Botrytis Semillon Nugan Estate, griffith, New south Wales	42
	by the glass 9.50	
2003	Waipara Hills Botrytis Riesling Marlborough, New Zealand	62
2005	Tamar Ridge Botrytis Riesling West Tamar, Tasmania	44
2006	Brokenwood Umpires Vineyard, Semillon Chardonnay, Sauvignon Blanc, Cowra	48
2008	Innocent Bystander Pink Moscato Yarra Valley, Victoria	28
	Delamain Pale and Dry Cognac	28
	Penfolds Grandfather Port	18
	Galway Pipe Port	9
	Drambuie	16

neoma coffee

5

a unique blend roasted for ashcrofts
served with ashcrofts port wine fudge
espresso - macchiato - long black - latte
flat white - ristretto - cappuccino -

twining's loose leaf tea

5

english breakfast - irish breakfast - earl grey
russian caravan - orange pekoe

twining's herbal tea

4

pure peppermint - pure camomile - green tea
camomile honey & vanilla - rosehip & hibiscus
lemon & ginger

jamaican coffee

18

tia maria, on espresso with whipped cream

irish coffee

18

jamiesons whiskey on espresso with cream

roman coffee

16

galliano on espresso with whipped cream

affogato sambucca

17

a shot of sambucca, espresso and ice
cream

affogato drambuie

18

a shot of drambuie, espresso and ice cream

affogato amaretto

17

a shot of armaretto, espresso and ice cream