

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

*** coeliac friendly dishes**

entrees

beetroot soup with minted chèvre quenelles*

eggplant, pesto and red pepper roulades with lemon, olive oil, black pepper and tomato*

organic silken tofu three ways

- z'atar encrusted with house made tzatziki*
- bengal curry with toasted cashews*
- tempura with saffron aioli

salad of green oak, pimiento, crisp pancetta and maple roasted walnuts with shaved grana padano*

lambs brains in nut brown butter with french tarragon and verjuice

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

red hot harissa spiked sizzling potted prawns*

chilled duck liver and whisky mousse with rum and pineapple chutney and house made crostini
please ask for coeliac friendly crackers if required*

tastes of the sea for two:

- atlantic wild scallop tartar with wakame, fresh mint, coriander and pickled ginger*
- grilled baby octopus with red chilli and toum*
- soft shell crab tempura with asian dipping sauce

breads

- ashcrofts hand made white bread roll with your choice of butter, or balsamic treacle and extra virgin olive oil 3
- garlic chervil and basil bread - two slices per serve 6

mains

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

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

umbrian rabbit fricassee with pork and veal fricadelles

gratin of spinach and ricotta gnudi on roma tomato sauce with a parmesan, almond and parsley crust

florentine fennel and herb encrusted fillet of atlantic salmon dressed with sauce vierge*

chu chee curry of tiger prawns, barramundi and seared sea scallops with toasted shallots and rice pilaff *

rosemary roasted portobello mushrooms with buffalo mozzarella and salt baked baby trussed tomatoes*

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

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 crackers if required*

sweets

chocolate tart with egnog 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)

ashcrofts burnt almond ice cream with almond tuile

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

see over for dessert wines, coffees & digestives >

dessert wines and digestives

2005	Cookoothama Botrytis Semillon Nugan Estate, griffith, New south Wales	42
	by the glass	9.50
2008	Henschke Muscat of Tapa South Australia	54
	by the glass	14.50
2005	Tamar Ridge Botrytis Riesling West Tamar, Tasmania	44
2006	Brokenwood Umpires Vineyard, Semillon Chardonnay, Sauvignon Blanc, Cowra	52
2007	Chateau Gravas Sauternes Bordeaux, France	68
2008	Innocent Bystander Pink Moscato Yarra Valley, Victoria	28
	Courvoisier VSOP Cognac	22
	Delamain Pale and Dry Cognac	28
	Penfolds Grandfather Port	18
	Galway Pipe Port	9
	Limoncello	12
	Drambuie	16

coffee/ liqueur coffee **5** served with ashcrofts port wine fudge

espresso - macchiato - long black - latte
flat white - ristretto - cappuccino

twinings loose leaf tea **5**

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

twinings herbal tea **4**

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

jamaican coffee

tia maria, on espresso with whipped cream **18**

irish coffee **16**

jamiesons whiskey on espresso with cream

affogato sambucca **16**

a shot of sambucca, espresso and ice cream

affogato amaretto **16**

a shot of amaretto, espresso and ice cream