

# **ashcrofts**

licensed restaurant

**welcome to ashcrofts**

now in the eighth year of operation  
we continue in our endeavour to  
deliver to our valued patrons  
excellence in fine food  
wine and service.

**your host: Mary-Jane Craig**

**your chef: Corinne Evatt**

**[www.ashcrofts.com](http://www.ashcrofts.com)**

## menu

**two courses 65**

**three courses 80**

### entrees

- warm gorgonzola tart with pear and watermelon jam
- sizzling berberi spiced tiger prawns with garlic, ginger and red hot harissa
- quail tikka masala on green oak with muhamarah
- salad of fetta, honey baked beetroot, green tea soaked raisins and balsamic treacle with orange oil
- three ways with scallops:
  - vanilla seared with tomato brunoise
  - tartare with asian influences
  - in pancetta jackets with almond oil
- three ways with tofu:
  - z'atar crusted with wasabi mayonnaise
  - nori wrapped with black sesame ponzu
  - tempura with sweet chilli rice wine and lime
- soft shell crab in light lager batter with a mirin, sweet chilli and coriander dipping sauce
- chilled goose liver and peach schnapps mousse with ciabatta toasts and rhubarb chutney

### bread

ashcrofts house made white bread roll **3**  
garlic oregano and basil bread **6**

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**ashcrofts is a fully licensed restaurant**  
we do not accept byo

## main courses

- fricasse of new zealand white rabbit in riesling with cotechino and baby peas
- caribbean goat leg and kumera curry with pilaff rice
- pan fried escallops of pork fillet with grand marnier and fresh poached figs
- twice roasted crispy skin duck in persian aromatics with citrus flavours
- eye fillet of beef on a cognac spiked madagascan pepper sauce with sweet potato crisps
- four rack of lamb baked medium rare with a chorizo, basil and parmesan crust on romesco sauce
- ragout of cultivated mushrooms, fennel and pimiento with trussed baby tomatoes, basil and garlic

main courses accompanied by sides of fresh vegetables and layered potatoes -excludes the curry which comes as a complete meal

most dishes suitable for coeliac/wheat intolerant diners - please ask your waiter for guidance

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## ashcrofts ifor artspace

**add to your dining experience;** enjoy a pre-dinner drink or a digestive upstairs where we showcase artworks for sale by some of our regions most celebrated artists, ceramacists, sculptors and photographers - exclusive to ashcrofts clients only

current artists	<b>wanda stafford</b>	resident artist
	<b>jo ernst</b>	painter
	<b>mark murnane</b>	sculptor
	<b>efstathia vourie</b>	painter
	<b>graham mccarter</b>	photographer

to purchase any of these works please see mary-jane

## sweets

- dark chocolate steamed pudding with warm fudge sauce and vanilla bean ice cream
- mini pavlova with mango puree and autumn fruits
- ashcrofts date and rum ice cream
- rhubarb and apple crumble with clove and ginger ice cream
- vanilla bean custard with cassis and chantilly cream

## cheese

- a selection of jannei goat dairy cheeses: for one **20**  
served with ashcrofts dried fig jam
- crostini and muscatels for two **28**

## neoma coffee

our coffee is a unique blend roasted especially for ashcrofts by a boutique coffee roasting house in sydney.

espresso - macchiato - long black - latte - flat white **5**  
served with ashcrofts house made port wine fudge

hot chocolate topped with whipped cream **5**

## twining's loose leaf tea

served with ashcrofts house made port wine fudge

english breakfast - irish breakfast - earl grey **5**  
russian caravan - orange pekoe

## twining's herbal tea

served with ashcrofts house made port wine fudge

pure peppermint - pure camomile - green tea **4**  
camomile honey & vanilla - rosehip & hibiscus  
lemon & ginger

## dessert wines / digestives

2005	Cookoothama Botrytis Semillon Nugan Estate, griffith, New south Wales	38
	<b>by the glass</b>	<b>9.50</b>
2006	Henschke Noble Rot Riesling Eden Valley, South Australia	54
2003	Jaboulet Muscat de Beaumes de Venise Paul Jaboulet Aine, Rhone, France	62
	<b>by the glass</b>	<b>16.50</b>
2003	Waipara Hills Botrytis Riesling Marlborough, New Zealand	56
2004	Hollick "The Nectar" Coonawarra, South Australia	44
2005	Tamar Ridge Botrytis Riesling West Tamar, Tasmania	39
2005	Sandalford Late Harvest Soft Sweet White Western Australia	<b>8.50</b>
	Martell XO Cognac	28
	Penfolds Grandfather Port	18
	Galway Pipe Port	9
	Mansfield Mudgee Port	7
	Poli Grappa	18
	Limoncello	9

## **liqueur coffee**

### **jamaican coffee**

tia maria, on espresso with whipped cream 17

### **irish coffee**

jamiesons whiskey on espresso with whipped cream 16

### **roman coffee**

galliano on espresso with whipped cream 15

### **affogato sambucca**

a shot of sambucca, an espresso and vanilla ice cream 16

### **affogato drambuie**

a shot of drambuie, an espresso and vanilla ice cream 18

### **affogato amaretto**

a shot of amaretto, an espresso and vanilla ice cream 17

### **Champagne / Sparkling**

2002	Yarra Bank Cuvee Brut, Yarra Valley, Victoria	68
2003	Clover Hill, Pipers River, Tasmania	78
2005	Croser, Piccadilly Valley South Australia	76
NV	Grandin Sparkling Brut, Loire Valley, France	38
NV	Monmousseau-Montrichard Brut Etoile, Loire Valley, France	52
NV	Billecart - Salmon Brut Reserve Mareuil-sur-Ay, France	158
NV	Bollinger Special Cuvee Brut Champagne, France	178

### **White Wines**

2007	Delatite Riesling, Mansfield Victoria	44
2007	Spy Valley Riesling Marlborough, New Zealand	48
2005	Shepherds Moon Riesling Young, New South Wales	44
2005	Pikes "The Merle" Riesling Clare Valley, South Australia	68
2006	Nugan Estate Pinot Grigio King Valley, Victoria	44
2006	"I" Range King Valley Arneis Mornington Peninsula, Victoria	38
2007	Innocent Bystander Pinot Gris Yea Valley, Victoria	42
2006	Peel Estate Verdelho, South West Coast, Western Australia	54
2007	Sandalford Verdelho, Margaret River, Western Australia	48

2004	Waipara Hills Gewurtztraminer Marlborough, New Zealand	58
2004	Mitchelton "Airstrip" Marsanne Viognier Roussanne, Victoria	54
2005	Viognier By Farr, Geelong Victoria	88
2004	Martinborough Chardonnay Martinborough, New Zealand	72
2005	Pemberton Reserve Chardonnay Wise Wine, Margaret River Western Australia	62
2006	Mayfield Estate Chardonnay Orange, New South Wales	48
2006	Yering Station Chardonnay Yarra Valley, Victoria	46
2006	Stonier Chardonnay Mornington Peninsula, Victoria	56
2004	St Leonards Dry Orange Muscat Rutherglen, Victoria	38
2006	Bunnamagoo Estate Semillon Kurrajong Park, Coolah NSW	44
2005	Chateau de Sancerre, Sancerre, France	72
2006	Juniper Estate Semillon Sauvignon Blanc, Margaret River, Western Australia	42
2006	Trinity Hill Sauvignon Blanc Hawkes Bay, New Zealand	46
2005	Nederberg Sauvignon Blanc Paarl, South Africa	39
2006	Babich Black Label Sauvignon Blanc Marlborough, New Zealand	62
2006	Xanadu Semillon Sauvignon Blanc Margaret River, West Australia	39

## Red Wines

2007	Wooin Tree Rose, Cromwell Central Otago, New Zealand	54
2007	Blue Mountains Rose Dryridge Estate, Megalong Valley	38
2006	Alexander Valley Pinot Noir Yarra Valley, Victoria	44
2005	Tamar Ridge Pinot Noir Tamar Valley, Tasmania	56
2005	Martinborough Pinot Noir Martinborough, New Zealand	98
2006	Pyke and Joyce Pinot Noir Lenswood, South Australia	56
2006	Argyle Willamette Valley Pinot Noir, Oregon, USA	88
2003	Marques de la Concordia Tempranillo, Reserva Signa Rioja, Spain	58
2006	Coriole Sangiovese, McLaren Vale, South Australia	44
2006	Icely Road Sangiovese Orange, New South Wales	39
2003	Huntington Estate Cabernet Sauvignon, Merlot, Mudgee	48
2004	Camyr Allyn Merlot, East Gresford New South Wales	44
2005	Rams Leap Merlot, Warren, New south Wales (organic)	36
2001	Petersons Back Block "Strikes" Cabernet Sauvignon, Mudgee	98
2003	Masia L'Hereu Cabernet Sauvignon Marques de Monistrol, Penendes, Spain	56

2004	Pirramimma Reserve Cabernet Sauvignon, McLaren Vale South Australia	58
2005	Woodstock Cabernet Sauvignon McLaren Vale, South Australia	46
2005	Shepherds Moon Cabernet Sauvignon, Young, NSW	44
2005	Bowen Estate Cabernet Sauvignon Coonawarra, South Australia	58
2005	Bottle Tree Shiraz Cabernet, Warren, NSW, (Organic)	28
2005	Paul Jaboulet Aine Cotes du Rhone "Parallele 45" Rhone, France	52
2005	Kilikanoon Prodigal Grenache Clare Valley, South Australia	58
2005	Henschke "Henry's Seven" Grenache, Shiraz, Viognier 56 Barossa, South Australia	
2002	Michel Laroche Syrah South of France	48
2003	Bloodwood Shiraz, Orange, New south Wales	48
2004	Sandalford Shiraz, Margaret River, Western Australia	62
2004	Austins Shiraz, Geelong, Victoria	52
2005	Mortimer's Premium Black Shiraz, Orange, New South Wales	48
2005	Erudgere Pemium Shiraz Mudgee, New South Wales	46
2006	Petersons Shiraz, Mudgee New South Wales	48

## wines by the glass

### sparkling

NV	Grandin Sparkling Brut, Loire Valley, France	10.50
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### white wines

2005	Nederburg Sauvignon Blanc Paarl, South Africa	9.50
2007	Nugan Estate Pinot Grigio King Valley, Victoria	10.50
2007	Spy Valley Riesling, Marlborough New Zealand	10.50
2006	Yering Station Chardonnay Yarra Valley, Victoria	10.50

### red wines

2005	Rams Leap Merlot, Warren, New South Wales (organic)	9.50
2006	Alexander Valley Pinot Noir Yarra Valley, Victoria	10.50
2005	Woodstock Cabernet Sauvignon McLaren Vale, South Australia	10.50
2005	Erudgere Premium Shiraz Mudgee, New south Wales	10.50

### dessert wines

2005	Cookoothama Botrytis Semillon Nugan Estate, Griffith, NSW	9.50
2003	Jaboulet Muscat de Beames de Venise, Paul Jaboulet Aine Rhone, France	16.50
2005	Sandalford Late Harvest Soft Sweet White, Western Australia	8.50

## Aperitifs

Tio Pepe Dry Sherry served chilled	9.50
Quinta de la Rosa white port on ice	9.50
Campari and Soda on crushed ice	8.50
Dubonnet on crushed ice	8.50
Pernod on crushed ice	10.50
Cointreau on crushed ice	14.50
Drambuie on ice	14.50
Tia Maria on ice	12.50
Baileys Irish Cream on ice	10.50
Absolut Vodka on the rocks	11.50
Bombay Sapphire Gin	11.50
Bacardi White Rum	9.50
Captain Morgan Dark Rum	9.50
Glenfiddich Single Malt Whisky	12.50
Glenlivet 12YO Single Malt Whisky	14.50
Jamesons Irish Whiskey	10.50
Johnnie Walker Black Label	12.50
Jim Beam on the rocks	11.50
Jack Daniels on the rocks	12.50

## Beers

Corona	9.50
Heineken	9.50
Stella Artois	9.50
Birra Moretti	9.50
Tiger Beer	9.50
Hahn Premium Lager	9.50
Hahn Premium Light	8.50
James Squire India Pale Ale	9.50
Cascade Premium Light	8.50
Cascade Premium Lager	8.50
Crown Lager	8.50
Coopers Sparkling Ale	8.50
Guinness stout	8.50
Becks	7.50
Grolsch Premium lager	7.50

## Non Alcoholic Beverages

San Pellegrino 750ml sparkling water	8
San Pellegrino 750ml still water	7
Lemon Lime and Bitters	6
Logan Brae Apple Juice on ice	6
Orange Juice on ice	6
Coke - Diet Coke - Lemonade	6

thank you for choosing to dine at

**ashcrofts**

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**18 govetts leap road - blackheath nsw 2785**  
**phone 47 87 82 97**  
**[bookings@ashcrofts.com](mailto:bookings@ashcrofts.com)**