

ashcrofts

licensed restaurant



mary-jane and corinne
welcome you to ashcrofts

now in our eleventh year of operation

award winning service, fine wine and
dynamic contemporary cuisine

bon appétit

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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 spring menu

two courses \$75 per person

three courses \$88 per person

entrees

chilled mediterranean eggplant and pimiento roulades with fresh goat curd, fine herbs and sherry vinegar mayonnaise *

pear, wild rocket and candied walnut salad with shaved grana padano, hibiscus oil vinaigrette and speck confetti *

three tastes of organic silken tofu *
yellow coconut and roasted peanut curry
nori wrapped with black sesame ponzu
z'atar encrusted with house made tzatziki

seared alaskan snow scallop "mignons" on dutch carrot puree with korma curry spiked dressing *

hot smoked eel strudel on saffron beurre blanc with a raw tomato and spanish olive tapenade

sizzling bandari spiced tiger prawns with new season garlic * and hazelnut pistou

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

chilled goose liver and cognac mousse with ashcrofts date and tamarillo chutney on house made crostini

* **coeliac friendly dishes**

bread

ashcrofts house made white bread roll with balsamic treacle and extra virgin olive oil 3

garlic chervil and basil bread two slices per serve 6

main courses

green curry of salt water baramundi, eastern tiger prawns and seared scallops with thai basil, betel leaf, and galangal *

chorizo, caraway and parsley crusted lamb rack baked medium, on a rustic romesco sauce *

rare beef tenderloin with scorched heirloom tomatoes and classic sauce chasseur *

twice roasted crispy skin duck with arabian aromatics and citrus flavours *

open pie of wild mushrooms with persian fetta, pine nuts broccolini and flash fried ennoki

main courses are served with sides of layered potatoes and seasonal vegetables

cheeses

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

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

please ask for coeliac friendly crackers if required *

desserts

pecan praline & lemon curd meringue with pomegranate seeds and mascarpone cream *

house made profiteroles with grand marnier laced creme patissiere and dark chocolate fudge sauce

ashcrofts burnt almond ice cream with almond tuile

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

turn the page to choose your dessert wine coffee or digestive

dessert wines and digestifs

2009	Mountain Ice, Orange Mountain Wines, Orange, New South Wales	38
	by the glass	9.50
2006	Cookoothama Botrytis Semillon Nugan Estate, Griffith, New South Wales	42
	by the glass	9.50
2009	Henschke Muscat of Tapa South Australia	58
	by the glass	16.50
2005	Tamar Ridge Botrytis Riesling West Tamar, Tasmania	48
2006	Brokenwood Umpires Vineyard, Semillon Chardonnay, Sauvignon Blanc, Cowra	58
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

liqueur coffee

irish coffee	15
jamiesons whiskey on espresso with cream	
jamaican coffee	
tia maria, on espresso with whipped cream	16
affogato sambucca	16
a shot of sambucca, espresso and ice cream	
affogato amarretto	16
a shot of amarretto, espresso and ice cream	
coffee and tea	
served with ashcrofts port wine fudge	
espresso - macchiato - long black - latte	5
flat white - ristretto - cappuccino	
twinings loose leaf tea	5
english breakfast - irish breakfast - earl grey prince of wales	
twinings herbal tea	4
pure peppermint - pure camomile - pure green tea camomile honey & vanilla - lemon & ginger	