

EST.  1980

# EWE'n ME

LICENSED RESTAURANT

## DINNER MENU

### Bread

9.00 each

House-baked cob loaf with flavoured butters

Traditional garlic bread

Herb bread

### Entree

A trio of Middle Eastern dips with house-made flatbread 12.50

Gravlax salmon & cucumber salsa with harissa salad cream 18.50 (gf)

Asian inspired chicken & baby bok choy salad with roasted  
cashew nuts and fried shallots 15.00 (gf)

Mediterranean antipasto of chargrilled vegetables, cured meats,  
semi sundried tomatoes, bocconcini, chilli squid and chicken tenders 19.00 (gf)

Chargrilled vegetables and halloumi drizzled with house-made pesto 16.50 (gf, v)

### Main

Chermoula spiced denuded lamb rump on pearl couscous with salsa verde 36.50

Classic southern Indian butter chicken with jasmine rice and mini papadums 28.50 (gf)

Crispy skin barramundi on smashed potatoes with tomato and garlic reduction 38.00 (gf)

Zucchini, semi-dried tomato and lemon risotto with shaved parmesan 23.00 (gf)

## **Sides**

8.00 each *(gf)*

Mixed steamed vegetables

Smashed potatoes

Buttered beans

French fries

Roasted beets & feta salad

## **From the Grill**

Riverina Angus beef, New York cut striploin - cooked to your liking 39.00 *(gf)*

Sumac spiced pork loin 33.00 *(gf)*

Marinated chargrilled chicken breast 25.00 *(gf)*

- all served with your choice of sides (2)

### **Sauces**

Peppercorn • Dianne • Creamy mushroom  
Herbed gravy • Seeded, Dijon or hot English mustard

## **Dessert**

Decadent flourless chocolate cake with double cream and fresh berries 12.50

Pistachio and Manuka honey semifreddo with mango and lime coulis 13.00

Salted caramel cheesecake with praline crumb and berry compote 15.00

Coconut and rosella flower pannacotta with sesame tuille and maple syrup 15.00

gf - gluten free    v - vegetarian