



# CASCADES

bread and sides included  
two course 59 - choose between entrée, main and dessert  
three course 69

SOURDOUGH  
treacle butter, virgin olive oil, aged balsamic

## ENTREE

FIVE SPICED TOFU **VG**  
miso drunken aubergine, cardamom passata

MOUNTAIN SOUP **LG**  
red lentil, coconut, cumin, smoked speck

TUNA TARTARE **LG**  
wasabi, soy, ginger, mirin, yuzu, sesame seeds

## MAIN COURSE

POACHED SALMON FILLET **LG**  
romesco, xo sauce, asparagus, apple balsamic

PORK BELLY  
confit apple, celeriac roulade, jus

CHICKEN MARYLAND  
blue lentil tabouli yoghurt, turmeric oil

PEARL BARLEY RISOTTO **VG\*, LG**  
watercress, asparagus, pecorino romano

CHARGRILLED 300G GRAIN FED SCOTCH STEAK +\$10 **LG**  
smoked sea salt, horseradish cream

## SIDES

ROASTED CHAT POTATOES **VG**  
olive oil, garlic thyme

MESCLUN SALAD **VG**  
citrus dressing

## DESSERT

TIRAMISU **V**  
coffee, mascarpone, chocolate

COCONUT PANNA COTTA **VG**  
rum crumble, sorbet

AFFOGATO **V**  
vanilla bean ice cream, double espresso

*Autumn*



So that we may safely accommodate your needs,  
please inform us of any allergies or intolerances at the time of ordering

LG Low Gluten, V Vegetarian, VG Vegan, 10% Surcharge applies on Sunday & public holidays