# The Denman

HOTEL·THREDBO

#### TERRACE RESTAURANT

OPEN FROM 5.30PM BOOK ONLINE

# **NIBBLES**

THREE MILLS SOUR DOUGH  Extra Virgin Olive Oil & Caramelised Balsamic	\$8
MIXED MARINATED OLIVES (GF) (DF) Chilli   Garlic   Olive Oil   Herbs   Lemon Zest	\$12
FRESHLY SHUCKED OYSTERS (GF) (DF) Natural   Vinaigrette	\$5 EA
WHIPPED RICOTTA (GF) (V) Bee Jays Local Honey   Cracked Black Pepper	\$10
PROSCIUTTO CRUDO (GF) (DF)  Pickles   Mustard	\$10
BURRATA (GF) (V)  Balsamic Pearls   Basil Oil	\$14.5
BAKED CAMEMBERT (V)  Quince Paste   Sour Dough	\$26
ENTREES	•
STEAK TARTARE (GF) (DF) Lattice Chips	\$20
SEARED SCALLOPS (GF)	\$21

#### MAINS

Pickled Cabbage | Chorizo

SPATCHCOCK (GF)

GRILLED OCTOPUS (GF) (DF)

BLUE LIP MUSSELS (GF) (DF)

ROASTED EGGPLANT (GF) (V)

Cherry Tomato | Toasted Seeds | Grana Padano

Fennel | Radicchio | Chickpeas | Lemon Emulsion

Chilli | Garlic | Eshallot | Cherry Tomato | White Wine

Roast Peppers | Charred Onion | Fried Polenta | Demi Glaze

1KG BLACK ANGUS T-BONE (GF) Truffle Butter   Red Wine Jus	\$100
12 HOUR BRAISED LAMB SHOULDER (GF) Winter Vegetable Dauphinoise   Minted Peas	\$42
CONFIT DUCK LEG (GF) (DF)  Blood Orange   Witlof   Radicchio   Jerusalem Artichoke   Orange Jus	\$39
BARRAMUNDI (GF) (DF) Fennel   Parsley   Green Lentil Salad	\$38
PRAWN FETTUCCINI (DF) House Made Pasta   Prawns   Chilli   Garlic   Eshallot   Cherry Tomato	<b>\$40</b> EVOO
FETTUCCINI WITH PORK CHEEK RAGU  House Made Pasta   Pork Cheek Ragu   Pangritata   Grana Padano	\$39
PUMPKIN RISOTTO (GF) (V) Fried Sage   Pinenut   Grana Padano	\$37

### FOR RESTAURANT BOOKINGS PLEASE BOOK ONLINE:

www.thedenman.com.au/eat-drink

#### SIDES

CHIPS (GF) (DF) Aioli	\$10
PAN FRIED BRUSSEL SPROUTS (GF) Speck   Herbs	\$12
DUCK FAT ROASTED POTATOES (GF) (DF)	\$12
GREENEST GREEN SALAD (GF) (DF) (V) Peas   Broad Beans   Asparagus   Basil Pesto	\$20

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DESSERT	
APPLESHMMARN  Cranberries   Vanilla Bean Ice Cream	\$22
SMALL BITES	\$4-8 EA
Mix & Match from the following delights (subject to change):  • Coconut Ice Cream	

- Coconut Ice Cream
- Lemon Tart
- Chocolate Truffles
- **Butterscotch Tart**
- Steamed Apple Pudding
- Kiwi & Toasted Coconut Panna Cotta
- Ruby Chocolate Ganache



\$19

\$19

\$19

\$17

## SCAN CODE TO BOOK

#### APRES BAR

OPEN FROM 4PM: NO BOOKINGS WALK IN ON AVAILABILITY

MIXED MARINATED OLIVES	\$12
FRESHLY SHUCKED OYSTERS	\$5 EA
BAKED CAMEMBERT (V)  Quince Paste   Sour Dough	\$26
WILD MUSHROOM ARANCINI (V)	\$16
CHIPS (GF) (DF)	\$12
CAJUN CHICKEN BURGER	\$16
PULLED PORK BURGER (DF)	<b>\$16</b>
MUSHROOM BURGER (V)	\$14
*Gluten free buns available	