

NINETEEN 09

AT THE PROVINCIAL

DINNER AVAILABLE FROM 5:30pm - 8:30pm

Entrée:

CROQUETTES meat or vegetarian **10**

SOUP OF THE DAY Served with warm baguette **10** (V, GFA)

CRAB & SWEETCORN SALAD with dill crème fraiche **18** (GF)

ROAST LAMB BACKSTRAP with carrot puree, pomegranate and chips **18** (GF)

CHICKEN BROTH with porcini and basil **16** (GF)

SEARED SCALLOPS with cauliflower puree and pancetta **19** (GF)

PEAR & BEETROOT FEUILLETTE with labna and mustard cress **15**

Main:

GNOCCHI with Porchini mushroom & spinach **19**

TOURNEDOS OF CHICKEN with leek fondue & tarragon cream sauce **27** (GF)

FISH OF THE DAY - Please see your waiter for today's choice (Market Price)

PRESSED LAMB SHOULDER with sticky lentils and heirloom salad **30** (GF)

CRISP THRICE COOKED PORK BELLY parsnip cream, roast shallot salad & Riesling sauce **27**

QUINOA & WINTER VEGETABLE SALAD **25** (GF, V)

PAN ROASTED BLUE EYE COD with chorizo, cauliflower, snowpea & confit lemon salad **31** (GF)

QUAIL RAGU and roasted corn risotto with manchego cheese **29** (GF, VOA)

Main - Our Selection of Steaks

GRASSFED 300g Sirloin Chargrilled **35**

GRASSFED 250g Eye Fillet pan roasted **36**

GRASSFED 450g Rib Eye Steak, Chargrilled **43**

GRASSFED 300g Rump Steak, pan grilled **33**

All served with your choice of one sauce and two sides from below:

Sides:

- Parisienne Mash
- House green salad with grain mustard dressing
- French Fries
- Broccolini with garlic dressing

Sauces: Black Pepper Sauce / Red Wine Sauce / Béarnaise Sauce /
Diane Sauce / Café de Paris Butter

DESSERT Menu

Apple Pie with glazed prune, pecan maple ice cream **13**

Italian Chocolate Budino served with gingerbread ice cream **13**

Warm stewed rhubarb (GFA) with curd, shortbread and double cream **13**

Creme Caramel (GF) with banana brulee, tonka bean crisp **11**

'Hot Mess' (GF) Poached winter fruits, meringue, violet crunch **11**