



# CRACKENBACK COTTAGE RESTAURANT

alpine way crackenback nsw 02 6456 2198

## **lunch**

<b>lunch plate:</b>	sliced ham of the bone, house made piccillilli, our own smoked trout mousse, seeded mustard, cheddar cheese, served with crust bread	\$25
<b>tart:</b>	slow cooked leek and gruyere with green salad	\$18
<b>naked burger:</b>	spiced lamb rissoles with couscous and pickled pumpkin salad <b>(no bun)</b>	\$19
<b>salad:</b>	French style warm macadamia crusted goat cheese with frisee	\$20
<b>risotto:</b>	asparagus with herbs from our garden and pecorino	\$21
<b>sausages:</b>	venison sausages with house made passatta and roasted potato mash	\$22
<b>fish:</b>	grilled blue eye cod with hand cut chips and salad	\$24
<b>chicken:</b>	stuffed chicken breast with caramelised peach and shaved fennel salad	\$25
<b>steak:</b>	300g charred scotch fillet, peppercorn & chive butter, hand cut chips & greens	\$29

### **extras**

chats tossed with basil pesto	\$8
green salad with walnut dressing	\$7
potato skins with Disaster Bay Chipotle and aioli	\$12.50
ciabatta roll with butter	\$2.00

### **dessert**

home baked scones with raspberry jam and whipped cream	\$8
flourless chocolate cake	\$6
banana cake with caramelised butterscotch	\$8
strawberries and cream semifreddo with balsamic syrup	\$10
trio of house churned treats	\$15
white peach sorbet	
green apple sorbet	
chocolate sorbet	

### **cheese**

**\$20**

choose 2 cheese from our selection, served with crackers, muscatels and poached fruit	
jindy triple cream	smooth white mould classic, delicious!!
Maffra cheddar	hand made cloth bound cheddar, good for your bones!
Roquefort	raw cow milk cheese imported from france, yum served with honey

**our kitchen is peanut free, other nuts can be found in the kitchen**

**all meals and their ingredients are prepared fresh in our kitchen**

**gluten and dairy free meals are available**

19 December 2009