
The Brassiere @ Two Small Rooms Restaurant

2 for \$65 or 3 for \$79

Something to nibble?

Nuts, roasted and salted: \$10

Orange and garlic olives: \$12

Warm soft bread with house pressed olive oil and balsamic: \$14

Entree plates:

Escargots: 6 delicious snails

Fresh herb and garlic beurre with mopping up French bread

Truffle Pate: (v)

Flat breads, toasted almonds, fig and artichoke

Pork and cranberry terrine:

*Pinot sozzled terrine with confit onion, crackle and a pocket full of
pickled peppers*

Field mushrooms on seeded rye: (v)

*Mushrooms, thyme and garlic in a creamy sauce with stone baked rustic
toasted buttered bread*

Whitebait:

Green leaves, lemon and rosemary mayonnaise

Main plates:

Smoked salmon salad: (gf)

Hot smoked salmon with green leaves, radish, roasted kipfler potatoes, macadamia crumb topped with a lemon-myrtle crème fraiche

Beef Bourguignon:

Qld Beef, shallots, mash, bacon with a red wine sauce and pastry puff balls

Farro Risotto: (v)

Crunchy Buckwheat style grain with mushroom, asparagus, cream and grana padano cheese

Oven roasted confit duck: (gf)

Duck fat potatoes, braised apple and cider cabbage, self-pour jus

House smoked meat and fromage platter for 2:

Served with our fruit chutney, grapes and cracker selection, warm figs and Kiwi chips

Sweet tooth plates:

Honey and lavender crème brulee

Baked French apple tartlet with poached pear and vanilla custard (gf)

Warm chocolate pudding