

ISHKA
RESTAURANT

SHARED MENU

Available for all group bookings & required for groups of 10 or more.

Not available for December – please see our Festive menu.

3 courses \$80pp

ENTRÉE

salmon tartare, shallot, chives, cornichons, wonton crispy skin

turkish bread, hummus, evo oil, vincotto (v)

roasted cauliflower, bosc pear, toasted hazelnuts, crumble, nasturtium leaf,
aged balsamic dressing (v, ve, gf)

MAIN

porcini infused chicken breast, savoy cabbage, whipped royal blue potatoes,
mushroom & fennel sauce (gf)

great southern sirloin steak, chive potato mash, buttered greens, cabernet jus (gf)

wild mushrooms truffle gnocchi, prosecco cream, truffle oil, sage (v, ve)

barramundi, beetroot hummus, greens

DESSERT

strawberries & cream meringue, macaroon, candy floss & strawberry coulis

vegan brulee, almond biscuits, blueberry compote (ve, gf)

sticky fig & ginger pudding, butterscotch vanilla ice cream, poached wild fig (v)