

# Pomodoras on Obi Dinner Menu

*In European restaurants or hotels a **table d'hôte** menu is offered, where multi-course meals with only a few choices are charged at a fixed total price. Such a menu may also be called **prix fixe** ("fixed price")*

## Starter

- Sauteed Prawns & Chorizo** - Mango, salsa verde & Pomodoras sweet chilli dressing (gf)  
**Sumac Dusted Deep Fried Calamari** - Apple & fennel salad, Pomodoras ginger & lime balsamic dressing, lemon aioli (gfo)  
**Lamb Fennel and Tomato Tortellini** – Creamy gorgonzola sauce, spinach, almonds, Pomodoras orange vincotto dressing  
**Beef Carpaccio** - Truffle aioli, almonds, chopped rocket, Pomodoras balsamic dressing, parmesan (gf)  
**Eggplant & Feta Croquettes** - Tomato & olive compote, Pomodoras Hum honey, rosemary & apple balsamic dressing (v,gf)

## Main

- Fish of the Day** - Please ask your host for tonight's special  
**Wagyu Rump Steak (#8)** – Crispy confit potato, carrot medley, red wine butter sauce (gf)  
**Roasted Pork Belly** - Butterbean cassoulet, roasted asparagus, walnuts, creamy mustard sauce (gf)  
**Crispy Skinned Duck Breast** – Rosemary gnocchi, roasted beetroot, spinach, cherry tomatoes, mulberry jus(gfo)  
**Mushroom Risotto** - Spinach, cherry tomatoes, almonds, truffle oil, parmesan Pomodoras balsamic dressing (v,gf,vo)  
**Rosemary Gnocchi** - House made, cherry tomatoes, Pomodoras orange vincotto glazed beetroot, roast pumpkin, buffalo quark (v,vo)

## Dessert

- Vanilla Crème Brulee** – Strawberry short bread tower, cream, Pomodoras orange vincotto dressing, (gf)  
**Brioche Doughnuts** - Vanilla chantilly cream, cinnamon sugar, raspberry coulis, strawberries  
**Sticky Date Pudding** – Vanilla Bean ice-cream, salted toffee and rosemary sauce  
**Caramelized Apple Tarte Tatin** - Mulberry ice cream, Pomodoras Hum honey, rosemary & apple balsamic \*20 minutes  
**Warm Chocolate Fondant** - Passionfruit parfait, coconut praline, Pomodoras ginger & lime dressing (gf) \*20 minutes  
**Cheese Platter** - Gorgonzola, Kenilworth cheddar, Tasmanian brie, water crackers, Pomodoras orange vincotto, sliced apple (gfo)

**2 courses \$55.00 / 3 courses \$65.00**

*\*\*Please consider before ordering that our menu is designed as a 2-course minimum. (Main/Dessert or Starter/Main)*

*You may of course share your dishes if you so wish to, also please notify us of any dietary requirements you may have.*

*v - vegetarian / vo - vegan option available / gf - gluten free / gfo - gluten free option available / df - dairy free*

## Sides

- Organic Ciabatta Cob** - Rosemary smoked garlic butter \$10.00 / **Chunky Potato Chips** - Hand cut, rosemary salt, aioli \$10.00  
**Bruschetta** - Turkish bread, sliced tomato, feta ,olive tapenade Pomodoras balsamic dressing \$15.00  
**Organic Ciabatta Cob** - Balsamic dressing, buffalo quark in olive oil \$15.00 / **French Fries** - Tomato sauce, smoked garlic aioli \$9.00  
**Sweet Potato Chips** - Sweet chili balsamic, aioli \$9.00 / **Roasted Seasonal Vegetables** - Pumpkin, beetroot, seasonal greens \$9.00  
**Garden Salad** - Mint, apple, lemon dressing, balsamic \$7.00 / **Rocket & Parmesan** - Roast almonds, vincotto dressing \$7.00

*Updated October 2018*

*15% Surcharge on Public Holidays*