

# Pomodoras on Obi – Lunch Bistro Menu

Available 11:30am – 2:30pm

## Starters / Light Meals

### **\$10.00 - Organic Ciabatta Cob (gfo)**

*Rosemary smoked garlic butter*

### **\$15.00 - Organic Ciabatta Cob (vo)**

*Pomodoras balsamic dressing, buffalo quark in olive oil*

### **\$18.75 - Beef Carpaccio (gf, dfo)**

*Truffle aioli, toasted almonds, chopped rocket, Pomodoras balsamic dressing, parmesan*

### **\$18.50 - Sumac Dusted Deep Fried Calamari (gfo)**

*Apple, fennel and mint salad, Pomodoras ginger & lime dressing, lemon aioli \*add \$10 to upgrade to a Main size*

## Main Meals / Burgers

### **\$21.95 - Buffalo Burger (gfo)**

*Rocket, onion jam, Turkish bun, chunky chips, garden salad, smoked garlic aioli*

### **\$28.00 - Pan Seared Lamb Rump Medallions (gf)**

*Greek salad, Pomodoras balsamic dressing*

### **\$28.00 – Buffalo Ragout Tortellini**

*Creamy gorgonzola sauce, spinach, almonds, Pomodoras orange vincotto dressing*

### **\$35.00 - Fish of the day**

*Please ask your host for today's special*

## Vegetarian & Vegan

### **\$18.00 - Eggplant & Feta Croquettes (gf)**

*Rocket, tomato & olive compote, Pomodoras Hum honey, rosemary & apple dressing*

*\*add \$10 to upgrade to a Main size*

### **\$16.00 - Bruschetta (gfo,vo)**

*Turkish bread, sliced tomato, feta, olive tapenade, Pomodoras balsamic dressing*

### **\$20.00 - Cajun Spiced Vegan Burger (v,gfo)**

*Chick pea, pumpkin, Turkish bun, marinated apricots, sweet potato chips, garden salad, aioli, Pomodoras sweet chilli balsamic dressing*

### **\$20.25 - Warm Artichoke Salad (v,gf,df)**

*Grilled artichoke, roasted pumpkin, roasted almonds*

### **\$30.75 - Mushroom Risotto (gf,vo)**

*Spinach, cherry tomatoes, roasted macadamias, truffle oil, parmesan, Pomodoras balsamic dressing*

### **\$30.00 – Housemade Rosemary Gnocchi (vo,dfo)**

*Cherry tomatoes, spinach, Pomodoras orange vincotto balsamic glazed beetroot, roast pumpkin, buffalo quark*

## Sides & Extras

### **\$10.00 - Chunky Potato Chips**

*Hand cut, rosemary salt, house made aioli (gf,vo)*

### **\$9.00 - French Fries**

*Tomato sauce, smoked garlic aioli (gf,vo)*

### **\$9.00 - Sweet Potato Chips**

*Pomodoras sweet chilli balsamic, aioli (vo)*

### **\$9.00 -Roasted Seasonal Vegetables**

*Pumpkin, beetroot, seasonal greens (v,gf)*

### **\$7.00 -Garden Salad**

*Mint, apple, lemon dressing, Pomodoras balsamic dressing (v,gf)*

### **\$7.00 - Rocket & Parmesan**

*Roast almonds, Pomodoras orange vincotto dressing (vo,gf)*

## Desserts

### **\$15.00 - Vanilla Crème Brulee (gf)**

*Strawberries, Pomodoras orange vincotto, cream, short bread*

### **\$15.00 - Brioche Doughnuts**

*Chantilly cream, cinnamon sugar, raspberry coulis, strawberries*

### **\$15.00 – Sticky Date Pudding**

*Vanilla Bean Icecream, Salted Toffee and Rosemary Sauce*

### **\$16.00 - Caramelized Apple Tarte Tatin**

*Plum ice-cream, Pomodoras Hum honey, rosemary & apple balsamic \*\*please allow 20 minutes\*\**

### **\$16.00 - Warm Chocolate Fondant (gf)**

*Passionfruit parfait, coconut praline, Pomodoras ginger &lime balsamic \*\*please allow 20 minutes\*\**

### **\$14.00 - Pomodoras Trio (gf)**

*Choose 3 of our delicious house made ice-cream/sorbets from the blackboard*

### **\$25.00 - Cheese Platter (gfo)**

*Gorgonzola, Kenilworth cheddar, Creamy Tasmanian brie, Water crackers, Pomodoras orange vincotto balsamic & apple*

*\*Please notify us before ordering of any dietary requirements*

*v - vegan / gf - gluten free / df - dairy free*

*gfo - gluten free option available / vo - vegan option available*

*Updated October 2018*

*15% Surcharge on Public Holidays*