KARINYAS

RESTAURANT & WINE BAR

Christmas menu
Available from Dec 1st

2 course $82 - 3 course $97

Entrée

Cured salmon | A
with seaweed salad, orange segment, wasabi mosses, watermelon radish, roe and yuzu dressing

Prawn and avocado tart | I
with garlic chilli prawn, avocado, miso mayo and herbal oil

Heirloom beetroot | I
with roasted beetroot, orange segment, goat cheese, rocket, roasted hazelnut and balsamic glaze

Main

Beef tenderloin
with kipfer potato, baby carrot, asparagus, eschalot, black berry and jus

Herbal crushed pork cutlet
with eggplant and green apple salsa and jus

Barramundi | A
with lemon beurre blanc, kipfer potato, peas, chive and salmon roe

Beetroot gnocchi
with roasted beetroot puree, parmesan cheese, crisp and pepitas

Dessert

Mango and coconut pannacotta
with lime syrup, toasted coconut

Sticky date pudding
with berries and ice cream

Lime cheese cake
with berries and coulis

Bookings recommended

SEAFOOD ORIGIN

A - Australian
I - Imported
M- Mixed A & I

Gluten Free
Vegetarian
Dairy Free
Contains nuts