



靛

indigo

THE BLUE MANSION

Starters

Grilled Prawn & Chicken Salad <i>cucumber, ripe mango, peanuts, coriander, kaffir lime, spicy miso dressing</i>	38	Mushroom Pot Pie (v) <i>mixed mushrooms, potatoes, broccoli, mornay sauce, puff pastry</i>	38
Roast Beef Salad <i>pickled carrot, red cabbage, cucumber, basil, mint, rice puffs, lemongrass & palm sugar dressing</i>	48	Pan-Seared Foie Gras <i>pickled fennel, plum, spiced popcorn, chamomile gel</i>	45
Lamb Tortellini <i>eggplant, feta, mint, dried apricot, almond, roasted tomato ragout</i>	48	Soup of the Day <i>Do ask your server for today's special</i>	market price

Mains

Chargrilled Australian Lamb Loin <i>garlic confit, eggplant, pistachio, risotto cake, rosemary reduction</i>	118	Squid Ink Risotto <i>grilled prawn, squid, Hokkaido scallop, tomato, corn, basil</i>	88
Pan Seared Atlantic Cod <i>garlic chive & dried shrimp dumpling, pumpkin, pea tendrils, light soy, scallion & garlic oil</i>	128	Australian Beef Tenderloin <i>cheese puffs, swiss brown mushrooms, cauliflower, pea tendrils, truffle jus</i>	158
Seared Duck Breast & Confit Leg <i>bok choy, sweet potato, roasted duck reduction</i>	68	Vegetarian Ramen <i>bamboo shoots, shiitake, kelp, seaweed, tofu, mushroom consommé</i>	32
Smoky Barbecued Chicken <i>corn, cauliflower, coriander oil</i>	48		

Dessert

Warm Orange Butter Cake with orange gel, vanilla ice cream, almond crumbs	28
Caramel & Banana Tart with lime gel, chocolate ice cream, caramel sauce	38
Warm Chocolate Tart with almond crumble, chocolate sauce, salted caramel ice cream	38

