



# **Lochmara Restaurant**

## **2023-2024 Season**

### **Dinner Menu**

*"Once discovered.....never forgotten"*

Menu subject to change.  
Please let us know if you have any allergies or dietary requirements.

## Small Plates

<b>Karaage Chicken (GF)</b>	<b>\$20</b>
Crispy double fried Karaage chicken, sesame dressing, wasabi mayo, and scallions.	
<b>Pork Croquettes (DFA)</b>	<b>\$20</b>
Smoked pork hock croquettes, romesco, parmesan, and parsley.	
<b>Eggplant (GF) (DF) (Veg)</b>	<b>\$21</b>
Smoky eggplant, pomodoro, fresh soft herbs, pickled shallot, and furikake.	
<b>Lamb Skewers</b>	<b>\$21</b>
Dry rubbed lamb skewers, goats chèvre fig vincotto, basil, dukkha, pomegranate.	
<b>Prawns (GF)</b>	<b>\$23</b>
Grilled butterflied garlic butter prawns, lemon, and rocket.	

## Mains

<b>Mussels (GFA)</b>	<b>\$33</b>
Steamed green lip mussels, nduja cream, preserved lemon, chorizo grilled sourdough.	
<b>Gnocchi</b>	<b>\$34</b>
Gnocchi, gorgonzola cream, confit pear, roasted walnuts.	
<b>Chicken Breast (GF)</b>	<b>\$34</b>
Butter roasted chicken breast, grilled endive, burrata, blood orange, black garlic vinaigrette, herb oil and green beans.	
<b>Pork Belly (GF) (DFA)</b>	<b>\$34</b>
Cider braised pork belly, charred anchovy buttered cabbage, parsnip apple puree, jus.	
<b>Angus Picanha (GF)</b>	<b>\$34</b>
Black angus picanha, green peppercorn sauce zucchini, goats cheese, basil, lemon.	
<b>Fish (GFA)</b>	<b>\$40</b>
Pan-seared butterfish, steamed clams, chive beurre Blanc and pangrattato.	

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## Sides

<b>Truffled Fries (VA)</b>	<b>\$12</b>
Truffled agria fries with parmesan.	
<b>Wedge Salad (DFA) (Veg)</b>	<b>\$14</b>
Wedge salad, buttermilk dressing, radish, pearl barley, and micro greens.	
<b>Broccolini (DF) (GF) (Veg)</b>	<b>\$14</b>
Charred broccolini, with preserved lemon dressing.	
<b>Baby Carrots (GF) (DF) (V)</b>	<b>\$14</b>
Baby carrots with smoked vegan labneh, dukkha.	
<b>Baby Potatoes (Veg)</b>	<b>\$14</b>
Crispy smashed baby potatoes, whipped feta, Ancho chilli oil, tarragon.	

## Desserts

<b>Chocolate Nemesis Cake</b>	<b>\$18</b>
Chocolate nemesis cake, chocolate flakes, berries, and vanilla bean ice cream.	
<b>Lemon Cheesecake</b>	<b>\$18</b>
Set lemon cheesecake, lemon curd, toasted coconut, and meringue shards.	
<b>Tiramisu</b>	<b>\$18</b>
Ladyfingers dipped in coffee, layered with mascarpone sabayon, and dusted with cocoa.	
<b>Affogato GF)</b>	<b>\$18</b>
Affogato rum raisin ice cream, hazelnut praline, espresso, amaretto \$18	
<b>Ice-cream (GF)</b>	<b>\$6</b>
Small 125ml ice-cream tubs available on request.	