

Entrees

Citrus Tasting plate
A taste of Citrus' entrees
\$20

Lemongrass, chilli baby octopus, bean curd puffs, pickled ginger,
Asian leaves
\$17

Paupiette of house cured salmon, crab salsa, chive crème fraiche with
wasabi tobiko fish roe
\$19

Crispy pork belly on a rich tomato sugo with glazed pumpkin
\$20

House made Ravioli of the day
\$14

A warm salad of baby spinach, roasted pumpkin, pine nuts,
honey Dijon dressing
\$13

Mains

Bouillabaisse linguini, Morton Bay bug with rouille
\$28

Mushroom ragout risotto with roasted fetta Buttons
\$25

Minted chestnut farced Lamb rump, silverbeet mousseline
lamb jus
\$34

Confit Maryland duck, porcini Arborio rice with pomegranate jus
\$30

Fish of the Day
Market price

Porcini mushroom, pine nut farced chicken breast, grilled polenta
and semi dried tomato salsa
\$25

300gm Black Angus Rib eye, salted baby kipfler with a
rich pepper sauce
\$39

200gm Eye fillet, potato, cauliflower, fennel and prosciutto gratin
with red wine jus
\$34

Sides

Oregano roasted new potatoes	\$7
Roquette, pear, Grana padano, with house balsamic infusion	\$8
Green beans with a walnut, wattle seed butter	\$8
Gratin of seasonal vegetables with gruyere	\$8
Fresh house made bread	\$6
French Fries with garlic aioli	\$7

Dessert

Saffron, vanilla and Marsala poached pear, encrusted with
macadamia praline, with vanilla bean ice cream

\$12

Raspberry truffle tart with raspberry sauce and clotted cream

\$12

Caramelised Apple brûlée, with a warm apple and mint salad

\$12

Lemon Meringue Bombe with a sweet short crust base and a warm
blood orange cointreau sauce

\$16

Lime pudding, kaffir lime syrup with lime anglaise

\$12

Affogato

Vanilla ice cream with espresso \$8

Vanilla ice cream with espresso and honey \$8

Vanilla ice cream with espresso and glass liqueur \$14