



## The Trading Post - French Bistro

### DINNER MENU

#### ENTREES/SHARING

<b>Sourdough bread &amp; smoked butter</b>	12
<b>Fennel &amp; lemon marinated olives</b>	10
Kalamata & sicilian olives, served warm GF DF VG	
<b>Duck liver pate</b>	17
White wine poached duck liver pate, preserved plum & sourdough	
<b>Octopus</b>	18
Grilled octopus, capsicum piperade, persillade DF	
<b>Oyster mushrooms</b>	17
Marama oyster mushrooms, wakame sabayon	

#### MAINS

<b>Beef fillet</b>	38
Apsaragus, pomme Anna, caramelised onion puree & jus GF	
<b>Lemon &amp; ricotta gnocchis</b>	30
Asparagus, almond & herb pesto	
<b>Line caught snapper</b>	39
Baby potatoes, crayfish bisque sauce GF	
<b>Double duck burger</b>	32
Homemade duck confit, wholegrain mustard, duck liver pate, cos, house brioche bun, plum sauce, baked potato wedges & aioli	

#### DESSERTS

<b>Rhubarb &amp; strawberry pavlova</b>	14
Webster's Earl Grey tea cream, meringue & Mount made strawberry lime & coconut ice cream GF	
<b>Hazelnut gateau</b>	14
Hazelnut cake, dark chocolate ganache, espresso cream	
<b>Affogato</b>	15
Mount made vanilla ice cream, espresso shot & liquor of your choice GF	
<b>Trou normand</b>	15
Mount made lemon sorbet, digestif of your choice GF, DF, VG	