

# Cruise restaurant

## Modern Italian Cuisine // Winter Menu

Cruise Restaurant offers a modern interpretation of Italian Cuisine. Capturing robust flavours of the season's finest local produce. Head Chef Jason Lucas delivers signature dishes showcasing his passion for culinary art. Jason invites you to dine at Cruise and experience our Winter menu.

### Pane // Bread

|                                                         |         |
|---------------------------------------------------------|---------|
| Warmd sour dough with balsamic & cold pressed lemon oil | \$8.50  |
| Grilled olive bread with tapenade & roasted chilli oil  | \$9.00  |
| Bruschetta of the day                                   | \$10.50 |

### Primi Piatti // Entree

|                                                                                                               |         |
|---------------------------------------------------------------------------------------------------------------|---------|
| Buffalo mozzarella wrapped in Jamon on a fritter of baby fennel with a balsamic glaze, red pepper & basil oil | \$19.00 |
| Potato gnocchi with fresh black truffle, asparagus, pecorino & dried tomato                                   | \$20.00 |
| Cannaloni of house smoked Atlantic salmon with caper berries, dill, mascarpone, pine nuts, lemon & caviar     | \$21.00 |
| Chestnut soup with pan seared Canadian deep sea scallops, crisp pancetta & a black truffle brown butter       | \$24.00 |
| Mosaic of yellow fin tuna & swordfish with pepperonata, squid ink & nasturtiums                               | \$23.50 |
| Terrine of wild caught hare with jardinière vegetables, pistachio nuts & toasts                               | \$19.50 |
| Fillet of grain fed Riverine beef with puy lentils, sautéed bone marrow & textures of onions                  | \$25.00 |

### Secondi Piatti // Main

|                                                                                                                                                    |         |
|----------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| Risotto of porcini mushrooms with baby English spinach, pecorino Romano & a roasted tomato dressing                                                | \$31.00 |
| Pan fried pork cutlet with Jerusalem artichokes, rosemary, confit garlic & winter chestnuts                                                        | \$33.00 |
| Northern territory salt water barramundi fillet braised in white wine, cherry tomato & basil served with pencil leek & lime                        | \$37.00 |
| Pan roasted duck breast & pressed terrine of confit leg served with a salad of shaved fennel & radicchio lettuce dressed with duck jus vinaigrette | \$38.50 |
| Pan seared Canadian deep sea scallops with a salad of granny smith apple, celeriac, rocket cress & apple balsamic                                  | \$43.00 |
| Whole roasted spatchcock Sallinbocca with buffalo mozzarella, mustard fruits & tangerine oil                                                       | \$38.00 |
| Zampone                                                                                                                                            |         |
| Slow braised pigs trotter with olives & marjoram served with gremolata mash potato & jus gras                                                      | \$34.00 |
| Beef Rossini                                                                                                                                       |         |
| Grain fed Riverine beef fillet with foie gras, spinach, potato & truffles                                                                          | \$53.00 |



### Ostriche // Oysters

|                                                    |         |                      |
|----------------------------------------------------|---------|----------------------|
| Sydney rock oysters                                |         | 1/2 dozen // 1 dozen |
| served natural with fresh lime                     | \$18.00 | \$36.00              |
| served battered with pickled carrot & garlic aioli | \$21.00 | \$42.00              |

### Contorni E Insalate // Sides

|                                                           |        |
|-----------------------------------------------------------|--------|
| Chat potatoes with seasoned sea salt, herbs & truffle oil | \$9.50 |
| Fresh mesclun salad with tomato, cucumber & walnuts       | \$8.00 |
| Sautéed baby beetroot with balsamic & lemon oil           | \$8.50 |

### Dolci // Dessert

|                                                                                                               |         |
|---------------------------------------------------------------------------------------------------------------|---------|
| Basil pannacotta with compote of rhubarb, rhubarb jelly & basil seeds                                         | \$16.00 |
| Raspberry gel Papperdelle, fresh strawberry, white chocolate, raspberry meringue & vanilla scented mascarpone | \$16.00 |
| My Tuscan garden                                                                                              |         |
| Fresh & poached baby fruits with a chocolate soil & micro leaves                                              | \$16.00 |
| Thirty second coffee sponge cake, chocolate-espresso sticks, caramelized milk & vanilla fairy floss           | \$16.00 |

### Selezione de Formaggi // Cheese

|                                  |         |
|----------------------------------|---------|
| Tallegio with fresh pear         | \$15.00 |
| Gorgonzola with truffled honey   | \$16.00 |
| Holy goat La luna with muscatels | \$16.00 |
| Trio Platter                     | \$38.00 |

lunch 12pm wed – fri dinner 6pm tue – sat

bookings 9251 1188 // info@cruisebar.com.au

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