

# *The Après Lounge*

We support local, organic + free-range where we can. All our pork comes from Murray River Farm who have a strong commitment to animal welfare and all their pigs are housed stall-free.

We also support local businesses such as the Jindabyne Butcher + Jindabyne Marketplace.

# Entrees

Garlic Bread \$7

Smoked Local Trout Pate w. Flat Bread [GF] \$14

Grazing Platter For Two \$22  
An Array Of Cheeses, Cured Meats, Fruits + Crackers

6 Pack of Australian Banana Prawns \$19  
2 Coconut - 2 Miso & Garlic - 2 Cutlets

6 Pack of Coffin Bay Oysters [GF] \$22  
2 Natural - 2 Kilpatrick - 2 Nova Scotia

6 Pack Of W.A Scampi Tails Done Two Ways [GF] \$22  
Sautéed In Chilli Plum - Dusted In Lemon Pepper

Kangaroo Petite Mignons [GF] \$19  
Wrapped In Prosciutto w. Roast Capsicum Sauce

Rainbow Trout Ceviche [GF] \$21  
Served w. Baby Spinach, Spanish Onion, Radish & Sprinkled W' Baby  
Caper's

Pear & Walnut Salad [V + GF] \$18  
Caramelized Pear w. Rocket, Walnuts + Blue Cheese Dressing

Haloumi & Zucchini Fritters [V + GF] \$21  
With Macadamia Nut & Parsnip Puree

# Mains

## NEW YORK CUT PORTERHOUSE STEAK \$37

400g Cooked to order, served with a seeded mustard & mushroom sauce and seasonal vegetables. Choose from either mash or chips.

"Healthy alternative - homemade vegetable chips"

## CHICKEN & PRAWN DELIGHT \$32

Infused in garlic & cream reduction served on Jasmine rice surrounded by seasonal steamed greens.

"Healthy alternative - Cauliflower rice"

## WHOLE LOCAL RAINBOW TROUT [GF] \$33

Grilled & served with your choice of homemade chips, vegetable chips or salad.

"Our chef will debone your trout at your table"

## LAMB RUMP [GF] \$37

Whole rump cooked to your liking, served on mashed potato & sautéed greens, bacon & spanish onion. With red wine & rosemary au jus.

## BBQ PORK TENDERLOIN [GF] \$34

Premium Murray Valley pork seared and presented on Californian sweet potato maple mash with chocolate & sweet chilli sauce.

## HOMEMADE STEAK & BACON PIE \$27

With mash & mushy peas.

## SWEET POTATO & PINEAPPLE CURRY [V + GF] \$27

Served with cauliflower rice & gluten free flat bread.

Vegan alternative with poppadum's.

## QUINOA RISSOTTO [V + GF] \$27

Topped with various seasonal superfoods and a celeriac puree

# For The Kids

All kids meals are \$12 and include vanilla ice-cream with topping for dessert

Homemade Chicken Nuggets & Chips

Bangers & Mash

Steak & Chips

Mac & Cheese

*\*\*\*Vegetables are available with all kids meals - just let us know.*

# Desserts

# \$11

Pina Colada Ice Cream

Hazelnut & Chocolate Mud Cake With Vanilla Ice Cream

Baked Peanut Butter Cheese Cake With Warm Gnash Sauce

All Our Desserts Are Homemade & Gluten Free

\*GF - Gluten Free

\* V - Vegetarian