

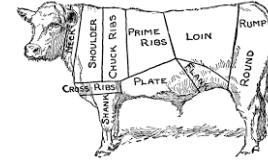
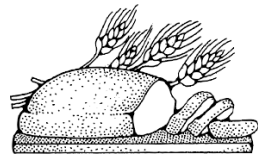
# DINNER MENU

## WELCOME TO Curve Restaurant

OUR PHILOSOPHY TOWARDS FOOD HAS ALWAYS BEEN TO USE THE FRESHEST AND FINEST INGREDIENTS TO CREATE CLEAN AND EXOTIC DISHES WITH CUTTING EDGE COOKING TECHNIQUES. OUR KITCHEN UTILISES LOCAL PRODUCTS FOR A SIGNIFICANT PORTION OF THE MENU „FROM THE GRILL“ EMBRACES OUR “QUALITY OVER QUANTITY” CONCEPT USING LOCALLY SOURCED PREMIUM MEATS.

WE TRUST YOU WILL ENJOY YOUR MEAL.

ENJOY!



## FROM THE GRILL

350g grass fed black angus rib eye (gf) 35

250g beef (msa) 100 day grain fed new york striploin (gf) 32

lamb rump (gf) 31

oven roasted chicken breast (gf) 28

all grilled items are served with pomme mousseline and your choice of peppercorn sauce or red wine jus

## STARTERS

soup of the day 12

*please ask our friendly staff*

grilled ciabatta (v) 10

*slow cooked tomato, wild rocket, garlic & crumbled feta cheese*

caprese salad (v, gf) 15

*buffalo mozzarella, vine ripened tomatoes, virgin olive oil, balsamic vinegar & basil*

yarra valley goats cheese salad (v, gf) 18

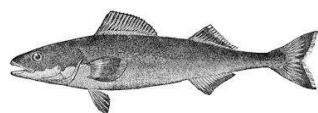
*soft goats cheese, pickled carrots, quinoa, confit heirloom tomatoes & walnut dressing*

crispy pork belly (gf) 18/28

*with apple puree & crispy asian salad*

salt & pepper squid 18/26

*crisp asian salad & wasabi mayonnaise*



## SIDES

duck fat thick fries (gf) 12

*with aioli*

wild rocket salad (v, gf) 8

*with pear, roasted onion & balsamic*

steamed broccoli (v, gf) 8

*with lemon olive oil & toasted almonds*

mixed vegetables (v, gf) 8

*with fine herb butter*

garden salad (v, gf) 8

*with homemade dressing*



## MAINS

pan- fried salmon (gf) 34

*served on bed of saffron risotto, asparagus, drizzled with lemon butter sauce*

pan- fried barramundi (gf) 34

*served with nicoise salad drizzle with lemon butter sauce*

seafood linguini 28

*served with mix seafood in rich napoli sauce*

pumpkin risotto (v, gf) 26

*roasted pumpkin, baby spinach, asparagus & toasted pine nuts*

## TO FINISH

the humble meringue (gf) 15

*eton mess with wild berry layered with chantilly cream, meringue, strawberry ice cream, berry crumble & berry jelly*

mango glaze coconut mousse 15

*caramel, vanilla, almond cake & white chocolate macadamia crunch*

trio chocolate dessert 15

*chocolate caramelia triangle, caramel milk choc & white chocolate mousse*

selection of australian regional cheeses 22

*fig ginger crisp bread, muscatel, quince paste & nuts*

if you have any dietary requirements including food allergies or food intolerances, please let our team members know in order to fulfil your culinary experience. every care is taken to meet your dietary requirement, however, we cannot guarantee that food allergens will not be transferred through accidental cross-contact

(V) vegetarian option. (GF) gluten free option. (DF) dairy free option