

# Astra Restaurant Menu

## Entrée

House made bread, whipped mushroom butter	6ea
Oyster, pepper berry vinaigrette, tarragon	7ea
Cinco Jotas Jamon Ibérico, Burmese tofu crisp, tobiko	15ea
Chargrilled king prawn, chicken fat, parsley lemon salsa, fennel	28
Jerusalem artichoke, cashew, mirin gastrique	23
Kangaroo tartare, egg, chuka tare, shallot, wild rice crisp	25

## Main

Bannockburn chicken, charred cabbage, bagna cauda, chicken skin	37
Charred miso cauliflower, house made Burmese tofu, almond tarator	32
Slow cooked pork belly, fennel, polenta, nashi	45
Scotch fillet, beef fat roasted pumpkin, confit garlic, pepita, jus	52
Market fish, celeriac, preserved lemon, oyster mushroom	43
Tomahawk Ribeye	150
Served with triple cooked potatoes, condiments, and bittersweet lwitlof salad. Recommended for two people. <i>Subject to availability.</i>	

## Sides

Winter greens, macadamia cream, lemon	16
Triple cooked potatoes, herb crema, spring onion salt	16
Salt baked beetroot, stracciatella, pangrattato	17
Bittersweet witlof salad, orange, ricotta salata	15

## Dessert

Flourless dark chocolate cake, blood orange granita, cocoa nib	19
Baked cheesecake, macerated strawberries, tarragon, mascarpone parfait	20
Raspberry Polenta cake: whipped coconut, long pepper meringue	19

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Please advise our friendly staff of any allergies. Astra cannot guarantee an allergen free kitchen. Menu subject to change based on seasonality & availability. 1.5% surcharge on all credit cards. 15% surcharge on public holidays