

Shoalhaven, NSW

# THE GROWERS

BY *Ponte*

<b>SNACKS</b>	<b>M</b>	<b>N.M</b>
½ Dozen Jim Wild Sydney Rock Oysters   mignonette (6) *	32	35
Local marinated olives   rosemary   garlic (v) *	8	9
House made garlic bread   bakehouse delight bread (4) (v)	10	11
Hummus   zaatar   olive oil   focaccia bread (v) (vegan)*	14	16
Charcuterie Plate - chorizo   Serrano ham   pickles   onion jam   warm ciabatta	22	24
<b>STARTERS</b>	<b>M</b>	<b>N.M</b>
House made ricotta   local honey   focaccia bread (v) *	15	17
Stracciatella   Nan's tomato relish   focaccia (v) *	20	22
Wild mushroom arancini   aioli   parmesan (5) (v) *	14	16
Tempura zucchini flowers   ricotta haloumi filling   local honey (2) (v) *	16	18
Local fish sashimi   black vinegar sauce   smoked mayo   jalapeno *	22	24
Local fish ceviche   caramelised Nam Jim   avocado   crispy wonton	22	24
Wagyu beef carpaccio   rocket dressing   Parmesan   pinenuts *	20	22
Fried tuna sushi   avocado   cream cheese   teriyaki glaze   wasabi mayo	22	24
<b>MAINS</b>	<b>M</b>	<b>N.M</b>
Woodfired eggplant parmigiana   Napolitana sauce   mozzarella   rice (v) (vegan)*	25	27
Fresh pasta   Alfredo sauce   Parmesan   herb crumbs (v) *	25	27
Cauliflower salad   cumin yoghurt   pomegranate dressing   almonds (v) (vegan) (cold)*	22	24
Chicken Caesar salad   croutons   shaved Parmesan   boiled egg   Caesar dressing *	24	26
Tempura local flat head   baby gem   beer battered hot chips   lemon   tartare sauce *	28	31
Prawn Pasta   Alfredo sauce   fresh pasta   Parmesan   herb crumbs   chives *	30	33
Greenwell Point Butcher crumbed chicken breast   mushroom sauce   Parmesan	26	29
Sweet soy marinated pork belly salad   sesame sauce   Asian slaw   pork crackling *	26	28
Fresh 'Pasta Buoy' pasta   wagyu beef ragu   tomato   butter   Parmesan   rosemary	28	31

<b>FROM THE GRILL</b>	<b>M</b>	<b>N.M</b>
Local yellowfin tuna (m/r)   cauliflower puree   roast carrot   burnt butter   almond *	30	33
Rangers Valley Tri-Tip beef MBS 5+ (250g)   beer battered chips   <b>choice of sauce</b>	35	39
Angus beef eye fillet (200g)   beer battered hot chips   <b>choice of sauce</b>	40	44
<b>Sauces:</b> Café de Paris Butter *   Mushroom *   Smokey BBQ *   Teriyaki *		
<b>SCOTCH FILLET FOR TWO</b>	<b>M</b>	<b>N.M</b>
500g Marble Score 5+ Wagyu Scotch fillet   crispy potatoes   baby gem lettuce	85	90
Condiments Included: Smokey BBQ Sauce   Dijon mustard   Mushroom sauce		
<b>SIDES</b>	<b>M</b>	<b>N.M</b>
Beer battered hot chips   tomato sauce   aioli	10	11
Steamed broccolini   almond dressing *	12	13
Honey roasted pumpkin   pepitas *	12	13
<b>DESSERT + CHEESE</b>	<b>M</b>	<b>N.M</b>
Vanilla crème brûlée   almond biscotti	14	15
Sticky date pudding   vanilla bean ice cream   toffee sauce	14	15
Belgian chocolate mousse   caramelized white chocolate   raspberry *	14	15
Cheese Plate for 2ppl: Two cheeses (below)   house made lavosh   house made fig jam:	<b>M</b>	<b>N.M</b>
<i>Fromage Brie   Truffle Cheddar   Blue   Goat</i>	22	24
<b>KIDS (3-12 years)</b>	<b>M</b>	<b>N.M</b>
Crumbed chicken   beer battered hot chips   tomato sauce *	14	15
Fresh pasta   napolitana sauce   parmesan (option: no sauce / with cheese)	14	15
Greenwell Point Butcher sausage   beer battered hot chips   tomato sauce	14	15
Kids vanilla ice-cream   sprinkles *	4	5

Gluten Free or can be adjusted to be Gluten Free = \* | Please advise all dietary requirements

Vegan or can be Adjusted to be Vegan = (vegan) | Kids meals are strictly for ages 3-12 year

10% Discount with ESG Members Card | M (member) | NM (Non-Member) 10% Sunday | 15% Pub Hol | Fully Licensed

## **TWO OR THREE COURSE MENU** (Available daily for any number guests)

**\$45 Two Course Menu**      **Your choice of 1 x Starter + 1 x Main (order at counter)**

**\$55 Three Course Menu**      **Your choice of 1 x Starter + 1 x Main + 1 x Dessert (order at counter)**

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### **STARTERS**

House made ricotta | local honey | focaccia bread (v) \*

Stracciatella | Nan's tomato relish | focaccia (v) \*

Wild mushroom arancini | aioli | parmesan (5) (v) \*

Tempura zucchini flowers | ricotta haloumi filling | local honey (2) (v) \*

Local fish sashimi | black vinegar sauce | smoked mayo | jalapeno \*

Local fish ceviche | caramelised Nam Jim | avocado | crispy wonton

Wagyu beef carpaccio | rocket dressing | Parmesan | pinenuts \*

Fried tuna sushi | avocado | cream cheese | teriyaki glaze | wasabi mayo

### **MAINS**

Woodfired eggplant parmigiana | Napolitana sauce | mozzarella | rice (v) (vegan)\*

Fresh pasta | Alfredo sauce | Parmesan | herb crumbs (v) \*

Roast cauliflower salad | cumin yoghurt | pomegranate dressing | almonds (v) (vegan)\*

Tempura local flat head | mix leaf | beer battered hot chips | lemon | tartare sauce \*

Local fish of the day | cauliflower puree | roast carrot | burnt butter | almond \*

Chicken Caesar salad | croutons | shaved Parmesan | boiled egg | Caesar dressing \*

Greenwell Point Butcher crumbed chicken breast | mushroom sauce | Parmesan

Sweet soy marinated pork belly salad | sesame sauce | Asian slaw | pork crackling \*

Fresh 'Pasta Buoy' pasta | wagyu beef ragu | tomato | butter | Parmesan | rosemary

Grilled Rangers Valley beef MBS 5+ (250g) (m/r) | beer battered chips | choice of sauce

***Café de Paris butter \* | Mushroom Sauce \* | Smokey BBQ Sauce | Teriyaki Sauce \****

### **DESSERT + CHEESE**

Vanilla crème brûlée | almond biscotti

Sticky date pudding | vanilla bean ice cream | toffee sauce

Belgian chocolate mousse | caramelized white chocolate | raspberry \*

Cheese Plate for 2 ppl: Two cheeses (below) | house made lavosh | house made fig jam:

***Fromage Brie | Truffle Cheddar | Blue | Goat***