



# The White Horse Inn Berrima



## ENTREES

|                                                                                                                        |                |
|------------------------------------------------------------------------------------------------------------------------|----------------|
| Cream of pumpkin & sweet potato soup with house made herb bread                                                        | 9.50           |
| Open raviolo of slow braised wayagu beef cheek with a creamed leek sauce scented with rosemary and pink pepper berries | 16.50          |
| Small cow farm blue cheese and rocket salad with roast beetroot and crispy smoked Tasmanian bacon                      | 15.50c         |
| Pumpkin, pancetta, and green pea risotto with pesto and pecorino flakes                                                | 14.50/18.50c/v |
| Twice baked Goats cheese and avocado soufflé with spiced pear jam                                                      | 14.50v         |
| Braised Fennel and roasted red peppers tossed through saffron linguini with pesto and pancetta                         | 13.50v         |

## MAINS

|                                                                                                                             |        |
|-----------------------------------------------------------------------------------------------------------------------------|--------|
| Poached south coast Dory fillets on a crab, and soba noodle salad with sweet ginger essence                                 | 28.50  |
| Roast loin of sweet pork on scallion mash with organic heritage apple compote and a red onion and apple cider sauce         | 26.50c |
| Free range chicken breast wrapped in prosciutto and sage on organic spelt risotto* with a spiced tomato salsa and basil oil | 29.50  |
| Dukkah crusted ocean trout on roasted green wheat (Freekeh) and tabouli Salad with preserved lemon and pomegranate dressing | 28.50  |
| Duck and cognac sausage on organic du puy lentils, & confit duck leg with anna potato and kumquat relish                    | 27.50c |
| Black Angus eye fillet of beef with leek tart tatin, onion jam, crispy Prosciutto* & silky Dijon mustard and chive sauce    | 31.50  |

### Sides

|                                                                 |      |
|-----------------------------------------------------------------|------|
| Sauté herb potatoes                                             | 5.50 |
| French fries                                                    | 5.00 |
| Creamy garlic mash potato                                       | 5.50 |
| Mixed vegetables with lemon herb butter                         | 5.50 |
| Garden salad with tomato vinaigrette                            | 5.50 |
| House made bread with extra virgin olive oil & balsamic vinegar | 4.50 |

v ~ may be ordered as vegetarian

c ~ may be ordered as celiac/gluten free

\* A \$10.00 surcharge applies for Dinner bed and breakfast packages

All due care is taken by our professional staff in preparation and production however traces of nuts, soy, wheat, eggs and dairy may remain.

GST included in the above prices. regrettably a 10% surcharge applies Sundays and public holidays