



Restaurant Menu

AVAILABLE MONDAY TO SATURDAY 6.00PM TO 8.00PM

Call 6882 0926 to order

Sept 2019

ENTRÉE

Roasted Field Mushroom, warm quinoa salad, grilled corn, feta & salsa rossa (gf) (v) \$16.50

Prawn & Avocado Roulade, beetroot puree & crisps, spring pea velouté & asparagus (gf) \$18.50

Saffron Chorizo Risotto & spiced fried squid (entrée & Main) *
e/\$18.50 m/\$32.50

Scallops, potato & leek mousse, petite spring vegetables & truffle vinaigrette (gf) \$19.50

Pork Belly & Croquette, apple, cauliflower textures, broccolini, caper & raisin dressing * \$18.50

** Please ask how these dishes can be made Gluten Free*

MAIN

Potato Gnocchi, ricotta, roast pumpkin cream, mushroom, sage butter, parmesan & pepita e/\$17.50 m/\$28.50

Grilled Halibut, potato puree, zucchini, vine tomato, school prawn butter sauce & chervil (GF) \$33.50

Charred Duck Breast, fennel, red cabbage gel, dutch carrots, snow pea & rhubarb glaze (GF) \$33.50

Thyme & Garlic Roast Chicken, colcannon, speck, asparagus & roast chicken jus * \$32.50

Angus Beef Brisket, duck fat potato, king brown mushrooms, pea puree & cabernet jus * \$32.50

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SHARE

Slow cooked Lamb Shoulder for 2
w/ truffled potato puree, autumn vegetables & petit peas with bacon, caramelised onion puree & jus (gf) \$75

SIDE

Pomme Frites, tarragon & garlic salt (gf) \$8.00

Truffle Potato Puree (gf) \$8.00

Colcannon (potato, speck, cabbage & shallots) (gf) \$8.00

Seasonal Vegetables & garlic butter (gf) \$8.00

Cos Lettuce, pear, parmesan, croutons & ranch dressing * \$8.00

Sautéed Zucchini Ribbons, peas with roasted almonds & beurre noisette (gf) \$8.00

House Salad, mixed leaves & honey mustard dressing (gf) \$8.00

G R I L L

Scotch Fillet - 280gm (gf) Great Southern (TAS) – Grass Fed \$37.00 (gf)

Striploin – 280gm (gf) Great Southern (TAS) – Grass Fed \$37.00 (gf)

Tenderloin - 250gm (gf) Great Southern (TAS) – Grass Fed \$42.00 (gf)

Boerewors - 350gm *South African Sausage – Locally made* \$28.00

All 'Grill' items served with a choice of potato & sauce

Please select one

Truffled Pomme Puree (gf)

Pomme Frites (gf)

Pomme Dauphine

Please select one

Red Wine Jus (gf)

Green Peppercorn & Shallot Sauce (gf)

Café de Paris Butter (gf)

Mushroom Ragout (gf)

D E S S E R T

"Breakfast", fried egg, French toast & fresh berry salad \$15.00

White Chocolate & Passionfruit Délice, citrus, pineapple & passionfruit salad & coconut sorbet \$15.00

Dark Chocolate & Salted Caramel Gateaux & fresh cream \$15.00

Crème Brulee, forest berries, macaron & raspberry sorbet (GF) \$15.00

Affogato, ice cream, spirit shot (your choice of Standard Spirit) & Campos espresso coffee (must be 18 yo) (gf) \$18.00

Cheeses (3), selections of fruits, date puree, nuts & Lavosh (for 1) \$18.00

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H O U R S

Monday to Saturday from 6.00pm (Fully Licenced)

95 Cobra Street (Orana Motel), Dubbo

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www.veldtrestaurant.com.au

Delays may be incurred on busy evenings.
Reservations highly recommended.

