



Two French Chefs

THE OVERFLOW ESTATE 1895

MENU

ENTREES

- CHOICE OF

Baguette & Truffle butter **12.00**

Crispy Slow Cooked Pork Belly, Confit onion, Basil aioli **GF**

Chicken, Avocado & coconut Salad, Passion Fruit & Lime Dressing **GF**

Snails & King Mushroom Vol au vent in Garlic Butter Sauce

Seared Scallops, Purée of Cauliflower & Summer Truffle **GF**
- **Surcharge 10.00**

Barramundi , Sweet Potato & Broccolini Lime & Lemon Myrtle Syrup **GF**

Sand Crab Lasagne with a Creamy Crustacean Sauce

Oven roast Porchetta, Fondant Potatoes Morels &
Cognac Creamy Sauce **GF**

Black Onyx Angus Slow cooked Rib from Butcher Co
Creamy Mash & Red wine Jus **GF**
- **Surcharge 10.00**

Crème brûlée with Madagascar Vanilla bean **GF**

Belgium Chocolate fondant, Vanilla Sauce & Chantilly Cream

Two farmhouse cheeses, Figs, Crouton & Crackers

DESSERTS

- CHOICE OF

2 courses 70.0 - 3 courses 80.0

Sides: Baguette & Truffle Butter 12.00 - Green beans 12.00
Pomme Frites Aioli, rosemary salt 12.00 - Mixed salad leaves
Vinaigrette dressing 12.00

Menu subject to market availability
GF Gluten free – Public Holiday 15% surcharge