

# EWE'n ME

LICENSED RESTAURANT

## DINNER MENU

### STARTERS

#### BREADS

Traditional Garlic  
Bread *v* 10

Rustic Bruschetta  
Shaved Parmesan *v* 14

Antipasto For Two Chargrilled Vegetables,  
Cured Meats, Semi-Dried Tomatoes,  
Bocconcini, Chilli Squid & Chicken Tenders 29

Crispy Arancini Balls with Napoli  
Sauce & Pesto Mayo *v* 16

Crispy Pork Belly with Apple Gel  
& Fennel Slaw *gf* 18

Popcorn Prawns with Fried Noodles, Chilli  
Jam & Miso Sauce *gf* 18

Salt 'n' Pepper Spiced Chicken Tenders  
with Homemade Bourbon BBQ Sauce  
& Corn Salsa *gf* 16

Crispy Fried Halloumi & Julienne Veg  
with Homemade Pesto & Semi-dried  
Tomato Mayo *v* 16

### MAIN COURSE

ROSEMARY SPICED LAMB RUMP  
Fried Cubed Potatoes with Charred Zucchini,  
Blistered Cherry Tomatoes & Honey,  
Garlic Jus *gf* 38

MOROCCAN LEMON  
SEASONED PORK CUTLET  
Buttery Mash, Green Beans & Salsa Verde *gf* 36

CONFIT DUCK LEG  
Orange-Scented Jus on Puy Lentils, Broccoli  
& Carrot Crisps *gf* 38

SNAPPER FILLET  
Buttery Mash with Lime Beurre Blanc,  
Grilled Asparagus & Parsnip Crisps *gf* 36

WILD MUSHROOM & ENGLISH  
SPINACH RISOTTO  
Shaved Parmesan & Truffle Drizzle *v, gf* 28  
Add Chicken *gf* 5

HOUSE CRUMBED CHICKEN SCHNITZEL  
Crispy Fries, Choice of One Side & Sauce 29

300G RIVERINA BLACK ANGUS STRIPLOIN  
Crispy Fries & One Side of Your Choice with  
Homemade Flavoured Butter or Sauce *gf* 44

HARISSA SPICED CHARGRILLED  
CHICKEN BREAST  
Fresh Quinoa Salad, Green Goddess Dressing  
Sauce & Feta *gf* 36

#### SIDES ~ \$10 EACH

(All *v, gf*)

Steamed Buttered Greens with  
Toasted Almonds

Crispy French Fries

Buttery Mash

Sauteed Roasted Beets &  
Carrots with Feta

Fresh Chef's Salad

#### SAUCES ~ \$2 EACH

(All *gf*)

Peppercorn

Dianne

Mushroom

Herb Gravy

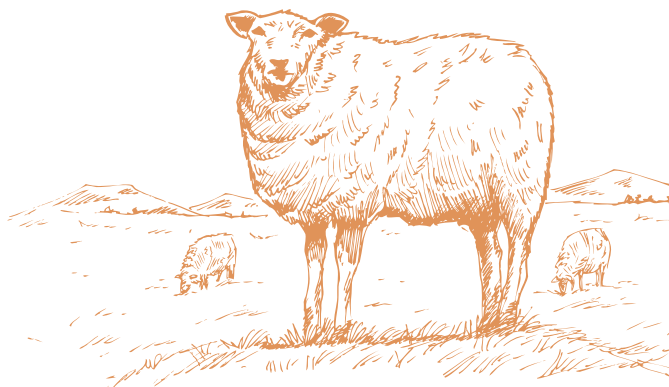
### DESSERTS

Chocolate & Coconut Panna Cotta  
Sesame Tuille & Passionfruit Syrup *v, gf* 16

Sticky Date & Walnut Cake  
Butterscotch Sauce & Vanilla Bean Ice-cream *v* 16

Citrus Curd Tart  
Mini Meringues, Berry Compote & Double Cream *v, gf* 16

Red Wine Spiced Poached Pear  
Portuguese Rice Pudding & Pistachio Praline *v, gf* 16



*gf* - gluten free *v* - vegetarian

The background is a dense, repeating pattern of botanical illustrations in a light sage green color. The illustrations include various types of flowers, such as those with many stamens (like proteas or similar species), and clusters of buds or small flowers on stems with leaves. The overall style is that of a detailed scientific or artistic botanical print.

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## WHITE WINE



<b>Pewsey Vale Riesling 2022</b> Eden Valley, South Australia	16	60
<b>Oyster Bay Sauvignon Blanc 2021</b> Marlborough, New Zealand	12	45
<b>Murrumbateman Chardonnay 2021</b> Murrumbateman, New South Wales	17	63
<b>Eden Road The Long Road Pinot Gris 2021</b> Murrumbateman, New South Wales	17	65

## ROSE

<b>Collector Rose Shoreline 2022</b> Collector, New South Wales	16	58
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## SPARKLING

<b>Henkell Sparkling Wine Brut - Piccolo 200mL</b> Germany	13	
<b>Oyster Bay Sparkling Cuvee Brut</b> Marlborough, New Zealand	48	

## RED WINE

<b>Dog Trap Vineyard Entente Red</b> Marchmont, New South Wales	13	48
<b>Pepper Tree Merlot 2021</b> Hunter Valley, New South Wales	15	45
<b>Yarrh Sangiovese 2021</b> Murrumbateman, New South Wales	57	
<b>Murrumbateman Tempranillo 2022</b> Murrumbateman, New South Wales	68	
<b>Murrumbateman Malbec, Cabernet Sauvignon 2022</b> Murrumbateman, New South Wales	68	
<b>Eden Road The Long Road Syrah 2022</b> Murrumbateman, New South Wales	17	65
<b>Clonakilla O'Riada Shiraz 2022</b> Murrumbateman, New South Wales	80	

## PORT & COGNAC

<b>VSOP Courvoiser</b>	16	
<b>Penfolds Grandfather Port</b>	20	
<b>Penfolds Tawny Port</b>	10	

## BEER

<b>Carlton Dry</b>	10
<b>Great Northern Original</b>	10
<b>Great Northern Super Crisp</b>	10
<b>Kosciuszko Pale Ale</b>	11
<b>James Squire 150 Lashes Pale Ale</b>	11
<b>Corona</b>	11
<b>Stone &amp; Wood Pacific Ale</b>	11
<b>Capital Coastal Pale Ale – Canberra Craft Beer</b>	13

## CIDER

<b>Somersby Apple Cider</b>	11
<b>Somersby Pear Cider</b>	11

## SPIRITS & LIQUEURS

<b>Frangelico   Tia Maria   Kahlua</b>	12
<b>Johnnie Walker Red Label   Jack Daniels   Jim Beam   Bundaberg UP Rum   Bacardi Rum   Krakken Spiced Rum   Finlanda Vodka   Southern Comfort   Baileys Irish Cream   Gordons Gin</b>	12
<b>Tullamore Dew Irish Whiskey</b>	12
<b>Jameson Irish Whiskey   Bombay Gin   Glenfiddich 12 yo Scotch Whisky   Jose Cuervo Tequila   Cointreau</b>	14
<b>Canberra Distillery Gin   Drambuie   Underground Spirits Vodka</b>	14
<b>Longmorn 16 yo Scotch Whisky</b>	20
<b>The Glen Grant 18yo rare edition Scotch Whisky</b>	23
<b>Glenfiddich 18 yo Scotch Whisky</b>	23



*Wine Glass Serving Standard 150ml.  
Wine vintage may vary due to production volumes available.*





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## DRINKS LIST