

MAYLANDS LODGE

Restaurant Deodara – Example Dinner Menu

“Sharing food with another human being is an intimate act that should not be indulged in lightly.” M.F.K Fisher

Our menu at Deodara is designed to be shared. Chef’s menu options available.

- Imago bakery sourdough with Wakame butter \$3 pp

-Squid ink arancini, lemon mayonnaise, salmon pearls \$6

-Parmesan and black pepper beignet \$4

-Spanner crab, wasabi leaf, crisp shallot \$7

-Raw kingfish, crème fraiche, baby fennel, tomato jelly, chardonnay vinaigrette, re veined sorrel \$24

-Wallaby tartare, white anchovy emulsion, pickled cucumber, Jerusalem artichoke, mustard seeds \$22

-Roasted baby beetroot, broad bean, pickled beetroot, whipped goats curd, olive oil, garden leaves \$18

-Seared fish, cauliflower and buttermilk puree, wilted and fresh garden greens, puffed buckwheat \$36

-Koji roast pumpkin risotto, roast pepitas, parmesan, Persian fetta, saltbush \$32

-Porcini and black pepper rubbed porterhouse, potato, crisp brussel sprouts, roasted date jus \$38

-Lemongrass brulee, orange sable biscuit \$14

-Pyengana traditional cheddar, quince, mandarin, lavosh \$16

