

# FUEL & CO

ESPRESSO | DINING | WINE BAR | EVENTS

## Dinner Menu

Thursday to Sunday

### Starters

Honey & thyme baked brie w seasoned crispbreads \$19

Cheesy garlic homemade focaccia, baked fresh daily \$12

Assortment of dips with crudites & crackers \$15 **GFO**

### To Share

Chinese 5 spice potato fried squid w crispy shallots, dill, lime & aioli \$22

Confit duck spring rolls w citrus, maple & plum sauce \$25

Cured beef pastrami on rye w mustard foam & pickles \$23 **GFO**

Burrata bruschetta, house made balsamic reduction, fresh herb pesto \$22 **V GFO**

## Meals

Pork Cotoletta, caramelised apple puree, celeriac & kohlrabi remoulade, green dressing & lemon \$38

Barramundi w lemon cream, grilled asparagus, kipfler potato coins, red pepper gel, extra virgin olive oil \$35 **GF**

Steak Frites – porterhouse fillet steak w café de paris butter & french fries \$43 **GF**

Braised Barley & mushrooms w broccolini & baby carrots, fresh herbs & toasted pistachios \$32 **VEGAN**

Vodka Sugo cavatello(pasta) w stracciatella, fresh herbs, parmesan & sourdough crumb \$35 **V**

Chicken Cacciatore – braised boneless chicken in a rich tomato sugo, olives, bacon & fresh herbs, handmade flatbreads \$38 **GFO**

## Sides

Shoestring fries, truffle salt, parmesan \$15

Sauteed broccolini, garlic butter & toasted almonds \$13 **GF**

Roquette, pear & candied pecan salad \$12 **GF DF**

## *To Finish*

Dark chocolate & walnut brownie warmed w vanilla bean ice cream & fruit coulis  
\$15.5 GF

Tiramisu – made w own special coffee blend & hand shaved chocolate \$15.5

Selection of local & international cheeses w house made crisps \$22.5 GF0

White chocolate crème brûlée, pistachio biscotti \$15.5