

menu

SUMMER 2012

entrée

Soup of the day using fresh local produce and crisp warm bread	13.00
Confit sea scallops, cauliflower, poached sultanas, apple slaw and curry oil /gf	26.00
Pork belly croquette, watercress puree, pear and saffron chutney with soused walnuts	26.00
New England rabbit terrine, shaved cornichons, pickled shallots with a mustard cress salad	26.00
Ceviche of ocean trout, coconut dressing, cucumber ribbons, sesame crisp and wasabi leaf /gf	26.00
Goats curd tortellini, smoked tomato jam, black olive leather and baby basil	26.00
Fresh shucked Pacific oysters with sauce mignonette /gf	half doz 24.00 doz 45.00
Oyster Tasting Plate	
Natural with citrus and champagne (2)	half doz 27.00
Natural with peach and ginger (2)	
Tempura with cucumber ribbons and wasabi aioli (2)	

tuscan fare

Orecchiette pasta, rabbit ragout, prunes & olive salsa	entrée 25.00 main 30.00
Beetroot and tarragon linguini, zucchini flowers, goats cheese and toasted walnuts	entrée 25.00 main 30.00
Rocket and chilli risotto with olive oil, poached squid and scallion essence /gf	entrée 25.00 main 30.00

Please advise us of any special dietary requirements or allergies. Our menu may contain peanut products and all ingredients may not be listed for every menu item. We also have an additional vegetarian menu available - gf denotes gluten free.

Head Chef - Rachel Lawton

BOOKINGS 07 3831 1400 www.venicerestaurant.com.au

ALL PRICES INCLUDE GST. ONLY ONE BILL PER TABLE PLEASE

ON THE RIVER BOARDWALK - ADMIRALTY TOWERS 2 501 QUEEN STREET, BRISBANE

Venice



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mains

- Venetian fish and chips – whiting fillets in a crisp couscous crumb served with green leaf salad, thick chips, wasabi and lime aioli** 30.00
- Sandcrab open lasagne, braised leeks, roasted tomato broth and chorizo oil** 38.00
- Roasted spatchcock with braised leg pastilla, mushroom paté, oven dried tomatoes and sauce soubise** 38.00
- Basil crusted barramundi, caramelized fennel, sweet corn mousse, baby capers and pancetta shards */gf option available*** 38.00
- Studded lamb rump, garlic custard, potato gnocchi and caponata vegetables */gf*** 40.00
- Signature Dish - Head Chef Rachel Lawton*
- Tea smoked duck breast, pearl barley risotto, bruleéd fig, pistachio dukkha and leatherwood honey glaze** 40.00
- Grain fed eye fillet, wilted rocket, balsamic onions, portobello tarte tatin and mustard jus** 40.00
- Assaggi di Mare – a treat from the sea platter including king prawn martini with mango salsa, stuffed green lip mussels, crispy chilli baby squid, champagne tempura oysters with cucumber ribbons, wasabi and lime aioli with thick cut chips** 45.00

sides

- Crispy chat potatoes with caramelised shallots and truffle oil */gf*** 8.00
- Pan fried green beans, toasted almonds and tarragon butter */gf*** 8.00
- Thick chips with aioli** 8.00
- Mixed green leaf salad, shaved parmesan, poached pears and lemon dressing */gf*** 10.00
- Delicious oven baked bread cobb of the day with Chef's selection of two dips** 10.00
(serves 2)

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desserts

Decadent hot couverture chocolate fondue with house made accompaniments /gf	12.00
Drunken affogato with delicious Frangelico liqueur and biscotti	17.00
Coconut pannacotta, mango jelly, lime granita and candied chilli /gf	17.00
Honey comb zuccotto, poached strawberries and white balsamic glaze	17.00
Flourless chocolate torte, glace cherries, marshmallow and peanut brittle icecream /gf	17.00
Vanilla cheesecake, lime curd, tapioca pearls /gf with ginger shortbread	17.00
Chambord macerated berries, glazed brioche, pistachio crisp and basil anglaise	17.00
Chef's trio of homemade ice cream and gelati /gf	17.00

Signature Dish

Venetian Affair – A decadent dessert tasting plate for 2 includes flourless chocolate torte, coconut pannacotta, vanilla cheesecake and Chambord macerated berries	30.00
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*The Venetian Affair has become our signature Dessert and has been included in our Dessert menu for the last 11 years. Great to share or indulge yourself.
- Buon Appetito*

cheese platter

Compilation of cheeses from around the world with Chef's selection changing daily

Served with lavosh, crackers, fresh and dried fruit

Choice of 2 cheeses	26.00
Choice of 3 cheeses	28.00
Choice of 4 cheeses	30.00

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