

The
BIRCH GROVE
RESTAURANT

BREADS & BITES

ARTISAN CIABATTA BREAD

pepe saya butter

ENTREES

PAN SEARED SCALLOPS

pea puree, crispy pancetta, wasabi peas

ROASTED BEETROOT GOAT CHEESE SALAD

walnuts, char olives, snow peas, balsamic glaze

PORK BELLY

pork skin rinds, jus, burnt apple puree

MAINS

CORN FEED CHICKEN BREAST

ratatouille, baby herbs

STEAK & GUINNESS PIE

creamy mash potato, honey glazed carrots, jus

250gm RIVERINE TOP SIRLION

two-year grass fed

served with

pomme puree, roasted vine ripened tomatoes, truffle butter
& jus