SAN FIOR
DINING

welcome to the san fior collection

here at the gibraltar hotel bowral, we pride ourselves on delivering a menu which includes a part of us all in the kitchen and restaurant. we have influences spanning europe, india, africa and asia and have tried to include a taste of everything, in turn making it as enjoyable to produce as you will find it enjoyable to eat.

buon appétito, mabuting gana, douzo meshiagare,
enjoy your meal, kripya bhojan ka annand le, chakula chema

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entrée

duck ravioli (d, n)
delicate parcels of slow braised duck, cooked in an asian inspired
master stock finished with coriander, vietnamese mint and thai basil
26

scallop and black pudding (n)
pan seared scallops, crunchy black pudding, green pea gel and prosciutto crisps
24

vitello tonato (n, g)
sous vide fillet of yearling beef, pickled vine cherry tomatoes,
lemon marinated buffalo mozzarella, tuna aioli and basil leaves
26

bug and crab salad (n, d, g)
lightly roasted morten bay bug tails, blue swimmer crab, green mango and
papaya finished with japanese mayonnaise, fresh herbs and lemon
28

eggplant agebitashi (d, v)
japanese inspired fried eggplant with miso, soy and ginger
finished with tempura sweet potato and a honey glaze
23

two rabbits (g, d, n)
rillette of leg and slow cooked loin wrapped in roasted
seaweed served with delicately poached vegetables and port jelly
26

g - gluten free. d - dairy free. n - nut free. v - vegetarian.
10% surcharge applies on sundays and public holidays

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main

tandoori lamb rump (g)
rump of junee lamb marinated in rich tandoori spices and yoghurt, slow cooked in our tandoor
with hickory served with bombay aloo, cucumber, yoghurt and chili
37
chianti classic/cherry tree hill cabernet merlot, 10 gl

chicken adobo (d, n)
cornfed chicken marinated and pan fried with sugar peas and asian
broccoli accompanied by sticky mango rice, finished with adobo sauce
35
skip jack sauvignon blanc, 9 gl

porcini mushroom risotto (g, n, v)
dry roasted porcini mushrooms lightly sautéed with carnaroli rice, mushroom stock and garlic
finished with a ragout of local mushrooms and black truffle mascarpone
29
yarrawood pinot noir, 10 gl

seafood sinigang (g, d, n)
a delicately flavored tamarind broth with mussels, clams and vegetables
complimented by chili, coriander and today's market choice
35
tertini chardonnay, 10 gl

black onion black angus (g, n)
roast fillet of black angus beef coated in black onion powder, accompanied by confit
eschalot, sautéed potato and snow peas, finished with shiraz jus and truffle butter
45
bungonia creek cabernet sauvignon, 10 gl

pork and duck asado (d, n)
slow cooked belly of pork and pan seared duck breast, marinated in a blend of spices and
garlic and cooked in its own marinade finished with seared greens and crisp lotus root
39
hamelin bay five ashes vineyard merlot, 10 gl

chateaubriand (g, d)
black truffle mash potato, green beans, shiraz jus
for two to share
90
bungonia creek cabernet sauvignon, 10 gl

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side

buttered snow peas (g, n)
8

sautéed kipfler potatoes (g, n)
8

black truffle mash (g)
9

sautéed green beans, grain mustard and rosemary (g, n)
8

steamed broccoli, toasted hazelnuts and garlic butter
8

honey glazed baked carrot and parsnip (g, n)
8

green salad, lemon and olive oil (g, d, n)
8

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desserts

carrot halwa (g)
slow cooked north indian carrot pudding finished with black sesame
and cardamom ice cream
15

cherry bakewell
baked almond and cherry tart accompanied by red cherries,
cherry ice cream and almond crumble
16

mango and strawberry pavlova (g,n)
crisp and chewy meringue, mango gel, fresh mango, strawberry, jelly and vanilla mascarpone
16

deconstructed chocolate brûlée (g,n)
white and dark chocolate brûlée with brandy snaps, raspberry coulis and fresh mint leaves
18

salted toffee apple
iced apple parfait accompanied by salted caramel,
apple gel and granny smith crisps
17

cheese board
barbers vintage cheddar, gippsland double brie and milawa blue
accompanied by a fig and walnut roll, quince paste, fresh apple and assorted crackers
25

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glossary:-

masterstock
a stock which is repeatedly used, intensifying in flavor each time

yearling
one – two year old bovine

agebitashi
japanese term meaning "soaked in"

rillette
salted and cooked slowly in its own fat

tandoor
cylindrical clay or metal oven used in cooking and baking

hickory
a dense wood used for burning and flavouring meats

bombay aloo
is a popular potato north indian side dish

adobo
a popular dish and cooking process in philippine cuisine that involves meat, seafood, or vegetables marinated in vinegar, soy sauce, garlic, and black peppercorns, which is browned in oil, and simmered in the marinade

asado
is used in the same way as the english word "barbecue", both for a range of barbecue techniques and the social event of having or attending a barbecue

singigang
filipino style soup or stew with sour and savoury flavours

carnaroli rice
a medium-grained rice grown in the pavia, novara and vercelli provinces of northern italy, traditionally used for making risotto

bakewell
an english confection closely associated with the town of bakewell in derbyshire

barbers cheddar
the barber family have been making cheddar since 1833, which makes them the oldest cheese making family in england and one of the oldest cheddar producers in the world

milawa blue
handmade cow's milk, blue mould cheese from victoria's high country

gippsland double brie
made in the modern style of light fermentation with penicillium candidium mould cultures permeating the curd, softening the texture and developing the flavours

halwa
a carrot-based sweet dessert pudding from the indian subcontinent

green mango
unripe mango, can be sour or nutty and sweet depending on the variety

papaya
tropical fruit native to southern mexico and central america

sousvide
is a method of cooking in which food is vacuum-sealed in a plastic pouch or a glass jar and then placed in a water bath or steam environment

market choice
fresh white fleshed fish sourced from our fish monger