

Au Pear Autumn Menu

here we go - entrée

S.A. Mussels with potato & saffron cream & croutons	20
Pan seared Scallops with apricot puree, crispy pork, plum & vanilla oil	23
Pear & Blue Cheese garden salad with candy walnut & balsamic	16
Smoked, Murray Valley Crispy Pork with bitter leaf & caramelised onion	17
Housemade potato Gnocchi with mushrooms, butter, sage & manchego	17 / 27
Housemade Taglierini with crab, creamed leek & truffle oil	23 / 30

let's do it – main

Free range Duck with polenta, pickled grapes, tomato relish, cherry & port demi	40
Pressed Lamb with moghrabieh, beetroot hummus, pickled cucumber, Fleurieu yoghurt & salsa verde	36
Rolled Pork Belly with seeded mustard & pinenuts, red cabbage, sultanas, apple, Shiraz & raspberry reduction	30
Housemade potato Gnocchi with mushrooms, butter, sage & manchego	17 / 27
Housemade Taglierini with crab, creamed leek & truffle oil	23 / 30
Grass fed Beef with tomato, potato, garlic chip & herb butter (see cut of the day)	(poa)
Fish of the Day (see or specials)	(poa)
<u>sides</u> market salad; market vegetables; market potatoes	10

why not – dessert

Thyme Panna Cotta with pea sorbet & blueberry coulis	17
Rice Pudding brûlée with berries & vanilla	17
Fig & Shiraz Brownie , Alexandrina cream & chocolate shards	17
Cheese platter: 1 cheese 17, 2 cheeses 23 or 3 cheeses 29	

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Lunch: Thursday to Monday 12 – 3 and Dinner: Saturday 6 – 8

A surcharge of 10% applies on Public Holidays according to Safe Work SA

