

Au Pear Winter Menu

here we go - entrée

Bread & olives	11
Pear & Blue Cheese garden Salad with candied walnut & balsamic	15
Napoletana & rosemary Arancini with smoked paprika aioli	19
Chicken & ham hock Terrine with cauliflower puree	21
Housemade Tagliolini with sardines garlic, chilli, lemon, pine nuts & fragrant breadcrumbs	21 / 27
Pan seared Scallops with date puree, brown butter & pomegranate, salmon pearls	23
Housemade cocoa & potato Gnocchi , anise seed, porcini mushrooms & pecorino cheese	23 / 29

let's do it – main

Housemade Tagliolini with sardines garlic, chilli, lemon, pine nuts & fragrant breadcrumbs	27
Housemade cocoa & potato Gnocchi , anise seed, porcini mushrooms & pecorino cheese	29
Rolled Pork Belly roast with seeded mustard & pine nuts, red cabbage, sultanas, honey & shiraz reduction	33
Beer braised Lamb Shank , cinnamon couscous & mint sauce	36
Free range Duck , fennel & pear gateau, chestnut, persimmon chutney & port demi	40
Slow cooked Beef Cheek , horseradish mash potato, spinach & jus	40
Fish of the Day (see or specials)	(poa)

sides market salad; market vegetables; market potatoes (see our specials) 10

why not – dessert

Olive oil & thyme Panna Cotta , cherry tomato mousse & buckwheat crumble	17
Coconut Rice Pudding brûlée with berries, vanilla & pouring cream	17
Dark chocolate & coffee Mousse with almond biscuit, Cointreau & orange gel	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

