# FABRIC **RESTAURANT & BAR**

### Entrées / Starters

Crusty Garlic Bread (2 pcs) GF V \$7 Toasted crusty bread brushed with garlic butter.

Bruschetta (2 pcs) GF DFO V **\$9** Fresh tomato medley with soft feta cheese, drizzled with balsamic glaze on toasted bread.

Chicken & Vegetable Soup GF **\$14** A hearty soup with tender chicken pieces and seasonal vegetables.

Spring Rolls (3 pcs) DF V **\$16** Crispy house-made vegetable spring rolls, served with a sweet soy dipping sauce.

Lamb Kofta (3 pcs) GF DF **\$18** Seasoned lamb skewers served with pickled vegetables and creamy tzatziki sauce.

### **Linguine Boscaiola**

Linguine tossed with pan-fried chicken, sautéed mushrooms, bacon, and garlic in a creamy rosé sauce, topped with aged parmesan.

### Sri Lankan Yellow Lentil Cashew Curry V DF E: \$14 / M: \$24

A fragrant yellow lentil and cashew curry served with rice and crispy fried bread.

### Mains

## **Grilled Flathead GF DFO**

Grilled flathead served with potato gratin, salsa Verde, seasonal vegetables, and fresh lemon.

### **Osso Bucco GF DFO**

greens with gremolata.

### Pistachio, Pepper Crusted Pork Cutlet GF \$38

Tender pork cutlet coated in pistachio, black pepper, and wattle seed, served with mashed potatoes, seasonal greens, and a rich jus.

### **Stuffed Grilled Chicken Supreme GF**

Chicken breast stuffed with prosciutto and camembert cheese, served on mashed potato with steamed greens and hollandaise sauce.

### **250g Scotch Fillet GF DFO**

Grilled to your liking. Served with vegetables and mash or chips and salad. Choice of Sauce: Mushroom, Pepper, or Jus

\$34

## Slow-cooked beef in a rich red wine tomato sauce, served over creamy mash and seasonal

\$34

\$48

\$32

E: \$15 / M: \$25

### **250g Porterhouse GF DFO**

Grilled to your liking. Served with vegetables and mash or chips and salad. Choice of Sauce: Mushroom, Pepper, or Jus.

### **Kids Meals**

## Chicken Nuggets & Chips

- ٠ Flathead & Chips •
- Lasagne & Chips

### Desserts

**\$14** 

### **Apple & Rhubarb Crumble**

Warm crumble served with ice cream and fresh berries.

### **Banana Spring Rolls (3 pcs)**

Golden banana spring rolls with chocolate ganache and ice cream.

### **Chocolate Fudge Brownie**

Rich chocolate brownie served with ice cream and fresh berries.

### **Mulled Wine Poached Pear**

A spiced aromatic poached pear served with whipped wattle seed mascarpone.

**Dietary Codes:**  $\mathbf{V} - \mathbf{Vegetarian}$ 

GF – Gluten Free | GFO – Gluten Free Option **DF** – Dairy Free | **DFO** – Dairy Free Option

### \$15

\$42