



ASCUA

## Friday Lunch Menu

**Two course \$59**

**Three course \$79**

to start

**Wood fired sesame Turkish bread (P)** • smoked tomato, olive & roast pepper butter, jamon serrano

**Chargrilled Fremantle octopus (S, N)** • hazelnut romesco, crispy chorizo, granny smith apple & fennel salad

**Salt roasted beetroot (V, N)** • goats curd, roasted hazelnuts, sweet nashi pear, micro sorrel

main event | a la carte

**Margaret River black angus sirloin (180g)** • broccolini, apple cider & red pepper jam, red wine reduction 41

**Lightly smoked fillet of Tasmanian salmon (S)** • parsnip puree, brussel sprout leaves, caper & lemon brown butter 34

**Wood fired eggplant (V)** • harissa mint yoghurt, fried cauliflower, chimichurri, sweet shard 28

to finish

**Valrhona 54% dark chocolate mousse** • raspberry compote, milk chocolate soil, creme fraiche

**Basque cheesecake** • vanilla & orange poached rhubarb, creme anglaise

**Manchego cheese** • served with quince paste, muscatels & grilled bread

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signatures to share

**40 day dry-aged Stirling Ranges beef tomahawk (GF)** • watercress & frisée salad, chimichurri, rioja reduction 100g/20

**Grilled fresh seafood (S, N)** • Tasmanian salmon, South Australian squid, Exmouth king prawns, Fremantle octopus, lemon, hazelnut romesco 120

on the side

**Skin on fries (V, GF)** • aioli with rosemary & paprika salt 16

**Heirloom tomatoes (V)** • whipped ricotta, dill, black olive crumb, roasted pimentón

**Green salad (V)** • watercress, baby spinach, rocket, shaved fennel, cucumber

S - Contains Shellfish | P - Contains Pork | N - Contains Nuts  
V - Vegetarian | GF - Gluten Free

All prices are inclusive of GST | 1.9% Credit Card Fee | 20% Surcharge fee applies on public holidays. Only card or mobile payments are accepted.