

Rails Restaurant Hornsby

Appetizers

Garlic bread with aioli and chives	\$ 5.
5 flavour pastry , salt, lemon, sugar, chives & pepper.	\$ 5.
Mezze plate , mixed plate of dips, Flat bread, olives chorizo and fresh chilli marinated goats cheese.	\$ 16.

Entrée

Seared Scallops , in a tomato saffron consommé with vermicelli vegetables.	\$19.
Quail eggs in a chick pea crust, with coriander crepe, onion salad, and mint yoghurt.	\$14.
Caramelised Beef , with red onion, watermelon and fennel.	\$16.
Prawn tails dusted in five spice with apple balsamic syrup.	\$18.
White rabbit galantine , with green tomato and lemon aspen chutney and kiwifruit sauce.	\$18
Salmon Sashimi , wrapped in nori, glazed in bourbon with daikon and soba noodles.	\$16.
Roasted vegetable tart , Char grilled vegetables, and warm tomato mousse with capsicum coullis	\$14.