

Rails Restaurant Hornsby

Main

Veal escallops with Bulgarian feta, oven dried roma tomato, grilled zucchini, kipfler potatoes and rocket pesto \$25.

Baked pumpkin and fennel salad, with parmesan wafers and caramelised beetroot sauce \$18.

Lamb fillet dusted in ras el Hanout with garlic crouton, eggplant, baby beans and cumin scented yoghurt dressing, \$26.

Beef tenderloin steak 250g or **Rib eye steak. 300g** on lyonnaise potatoes with a homemade seeded mustard, onion confit, tomato fondue and pinot noir jus. \$29.

Scallop with feuisili pasta, tomato concasse, coriander and a hint of chili \$21.

Margret River Duck supreme. with fig tartain, confit leg, game jus and porcini risotto \$28.

Ocean Trout with grilled asparagus, sweet potato, clam chowder and salmon roe \$24.

Sides All \$4.00

Seasonal vegetables with chive butter

Chunky fries with herb aioli

Creamy mash potato

Mixed salad leaves with tomato and cucumber.

Rocket red onion and roast capsicum salad

Specials

- Morrocan lamb** and chick pea, tomato and red lentil soup finished with a squeeze of lemon juice and fresh coriander and crusty bread. \$21.
- Fish of the day.** Market fresh grilled with grilled vegetable, olive & tomato salsa and herb aioli. \$22.
- Beef tenderloin** medallions with scampi tails on mash, asparagus and lobster bisque. \$27.
- Crocodile,** stir fried with spicy tomato, Snow peas, basil and jasmine rice. \$29.