

STARTERS

Wood Roast Baby Beets

Buffalo ricotta, watercress, smoked seeds

Barley Risotto (v)

Roast heritage tomatoes, marinated feta

Smoked Chicken Liver Pate

Rye toast, pickled cucumber

Chicken Yakatori

Corn fed chicken, teriyaki, sesame

Tataki Yellowfin Tuna

Grapefruit ginger soy

MAINS

Las Pampas | Argentina

Aberdeen Angus 150 days corn fed Sirloin 200g

USDA Prime | Creekstone Farms | Kansas | USA

Black Angus 150 days corn fed Onglet 250g

Teriyaki Salmon

Pickled onions

Twice Cooked Baby Chicken

Chilli sauce, kaffir lime leaf salt

Baby Spinach & Comte Cheese Tart (v)

Poached duck egg, truffle butter

SIDES (Plus one side)

Charred Broccoli (v) | Steamed Rice (v) |

Triple Cooked Chips (v) | Iceberg Salad (v)

DESSERTS

Crème Brûlée | Raspberry & yuzu sorbet

Chocolate Delice | Honeycomb, lime sorbet

Iced Banana Profiteroles | Salted caramel sauce

Lunch & Early Evening Menu

MONDAY - SATURDAY 12 NOON - 6 PM

ALL DAY SUNDAY

1 Course ~ 15.00

2 Courses ~ 20.00

3 Courses ~ 25.00