



A seasonal menu of European Influence.

Set Pre theatre available 1630-1800hrs

Either join us for a la carte or come with us on to a journey and enjoy a tasting menu where Food and Wine are perfectly matched.

Entrees

| | |
|---|-------|
| Fried Chicken Honey Skordillia Chilli <i>Skordillia - an Italian white bean and rosemary puree</i> | 24.50 |
| Hock Terrine Chorizo Green Apple | 24.50 |
| Ceviche Carrot Radish Dill Crème fraiche <i>Ceviche - raw fish marinated with citrus & seasoning</i> | 25.50 |
| Truffled Polenta Goat Curd Green Beans Artichoke | 23.50 |

Mains

| | |
|---|-------|
| Angus Bavette Alliums Pomme Paille Jus Gras <i>Bavette - A cut of beef taken from the flank, long strand and tender</i> <i>Alliums - Name given to the onion, garlic and leek family</i> <i>Jus Gras - a classic French roasted bone reduction finished with a fat</i> <i>Pomme Paille - straw potatoes</i> | 42.50 |
| Market Fish Broad Beans Peas Fregola Beurre Blanc <i>Fregola - Sardinian Pasta made with a straw</i> <i>Beurre Blanc - is a classic French butter sauce</i> | 39.50 |
| Ricotta & Mushroom Rotolo Onion <i>Rotolo - a spiral stuffed pasta</i> | 38.50 |
| Lentils Choux Farcis White Bean Parsley Cashew <i>Choux Farcis - savoy cabbage leaf stuffed with a mousse</i> | 36.50 |

To share for two

| | |
|--|-----|
| Chateau Briand <i>Chateau Briand - name given the muscle that attached a beef tenderloin to the carcass</i> | 120 |
|--|-----|

Sides

| | |
|--|-----|
| Roast Yams Lemon Yoghurt Buckwheat | 15 |
| Asparagus Cashew Lemon | 15 |
| 6 course Menu | 99 |
| 6 course Menu with wine Match | 184 |
| 7 course Menu | 120 |
| 7 course Menu with Wine match | 230 |

Upcoming Events

Monday, 6th November Wine & Dine with Hans Herzog Estate

Thursday, 7th December Wine & Dine with Alpha Domus