

Alternate Drop Menu



Entree

CRISP SHREDDED DUCK Asian Slaw, Kewpie Mayonnaise, Toasted Sesame (GF LF)

CONFIT CHICKEN Pickled Radicchio, Crisp Skin, Charred Onion, Thyme & Paprika Yoghurt (GF)

SLOW-COOKED PORK BELLY Red Miso Glaze, Crackling, Pickled Pear, Snowpea & Bean Shoots (LF)

BAKED BEETROOT Whipped Feta, Caramelised Apple, Baby Chard, Walnut, Capers & Horseradish Salsa (V GF)

KING PRAWN Asparagus, Capers, Tomato & Parsley, Bagna Cauda (GF)

BBQ OCEAN TROUT Wholemeal Breadcrumbs, Green Beans & Honey Dijon Dressing

GRILLED HALOUMI Braised Carrot + Cumin, Carrot Puree, Smoked Almond (V GF)

Standard Mains

BEEF FLANK Stone Milled Polenta, Tomato Jam, Braised Leeks & Peppercorn Jus (GF)

PORK BELLY Crackling, Caramelised Confit Fennel, Caraway Spiced Red Cabbage & Puffed Buckwheat (GF)

BRAISED OSSO BUCCO White Bean Caponata, Caramel Vinegar & Fried Escallops (GF)

CHICKEN SUPREME White Onion Puree, Broccolini, Corn & Ginger Salsa, Jus (GF LF)

CONFIT DUCK LEG Pearl Barley, Plum Hoisin, Choy Sum & Crisp Lotus Root (LF)

POTATO FONDANT Roast Peppers, Black Olive, Tomato Consommé & Herb Mayonnaise (GF)

HOT & SOUR AUBERGINE Braised Farro, Roasted Grape & Fried Thai Basil (LF)

Premium Mains

BEEF SIRLOIN Potato Gratin, Mushroom Duxelles, Bearnaise Sauce (GF)

SALMON FILLET Cauliflower Cream, Asparagus, Roast Artichoke & Sauce Vierge (GF LF)

MAPLE GLAZED DUCK BREAST Apple Spiced Lentils, Grilled Baby Gem, Jus (GF LF)

LAMB RUMP Black Garlic Dressing, Beetroot Relish, Dutch Carrot & Pinenut Crumble (GF LF)

ROAST MARKET FISH Pepperonata, Sauce Gribiche & Potato Crisps (GF LF)

Dessert

BAKED NEW YORK CHEESECAKE Berry Compote, Vanilla Mascarpone (GF)

VANILLA PANNA COTTA Pineapple, Mint & Black Pepper Salsa (GF)

LEMON MERINGUE TART Raspberry & Lemon Sherbet (GF)

ALMOND, COCONUT & STRAWBERRY DACQUOISE Crème Fraiche

CHOCOLATE & HAZELNUT PUDDING Poached Pear, Candied Orange (GF)

SAGO TART Crème Anglaise, Stewed Seasonal Fruit

*We can cater to all dietary requirements