

Lunch & Early Evening Menu

MONDAY - SATURDAY 12 NOON - 6 PM
ALL DAY SUNDAY

1 Course ~ 16.00
2 Courses ~ 21.00
3 Courses ~ 26.00

STARTERS

Wood Roast Baby Beets (n)
Buffalo ricotta, watercress, smoked seeds

Barley Risotto (v)
Roast tomatoes, marinated feta

Smoked Chicken Liver Pâté
Rye toast, pickled cucumber

Chicken Yakitori
Teriyaki, sesame

Yellowfin Tuna Tataki
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

Wood Roast Arctic Salmon
Charred asparagus, smoked garlic mayonnaise

Twice Cooked Baby Chicken
Chilli jam, kaffir lime leaf salt

Mayfield Swiss Cheese & Spinach Tart (v)
Poached duck egg, truffle butter

SIDES (Plus one side)

Charcoal Grilled Broccoli (v) | **Steamed Rice** (v) |
Triple Cooked Chips (v) | **House Salad** (v)

DESSERTS

Crème Brûlée (v) | Raspberry & yuzu sorbet

Chocolate Delice (v) | Honeycomb, lime sorbet

Iced Banana Profiteroles (v) (n) | Salted caramel sauce