



## ENTRÉE

### Smoked beef and beetroot

House smoked beef, beetroot gel, baked golden beets, beetroot mustard, Watercress shaved horseradish and basil mousse **gf** 22

### Wild mushrooms gnocchi

Fresh made italian gnocchi pan fried with enoki, swiss brown, black fungi mushrooms served on bed of whipped curd roasted hazelnuts and smoked egg yolk micro dust **v** 20

### Chickpea and prawn

Coriander walnut pesto filled king prawns fried in chickpea batter served on spiced avocado timbale **gf** 24

### Antipasta & Pate for two

Freshly made chicken liver pate encased in mango jelly served with selection of cold meats, semi dried fruits, olives, quince paste and crusty crostini 36

### Pea and hock

Fresh braised ham hock garden pea soup with a hint of truffle served with sourdough 18



## MAINS

### Steak & Egg

Braised Beef Cheeks & sous vide bavette on onion soubise, garlic potato and crumbed egg yolk **40**

### Kielbasa & Potato

House made Apple, fennel & pork sausage on braised cabbage, mustard potato, crushed peas with pork jus **36**

### Pork Belly Spiced Carrot

Confit pork belly twice cooked with spiced carrot pure, cardamom poached pear and vegetable volute pastry **36**

### Fish & Aloagreek Prawns

Pan fried fish of the day served on nori beurre blanc topped with soybeans fennel topped with prawns cooked in aloagreek stock **38**

### Duck Papadelle

Braised pulled duck in vegetable broth tossed through pappardelle pasta with baby spinach and manchego cheese **32**

### Winter Garden

Spiced carrot, sautéed mushroom, baby spinach, mustard potatoes with roasted hazelnuts and baby beetroot. **30**



## SIDES

<b>Fries</b>	French fries with truffle & parmesan	<b>10</b>
<b>Vegetables</b>	Market fresh vegetables of the day	<b>12</b>
<b>Salad</b>	Baby beet, candy walnut, orange, witlof and ginger dressing	<b>14</b>

## DESSERT

<b>Orange &amp; date</b>	Zested orange and date pudding with candy walnuts, five spiced anglaise and vanilla parfait	<b>16</b>
<b>Burnt banana</b>	Toffee burnt banana, caramel, peppermint tea meringue, vanilla ice cream and malt dust	<b>16</b>
<b>Cheese board for two</b>	Three selected cheeses with quince paste, candy walnuts, local honey and lavash bread	<b>30</b>
<b>Wine</b>	add a local dessert wine, Muscat or Topaque	<b>5</b>