
SHARED

Marinated Olives

Olives, chilli, citrus, herbs

\$8

Bread

Fresh bread, black olive oil,
whipped butter

\$7

Baked Brie

Toasted bread, cranberries

\$16

STARTERS

Pork Belly

Apple purée, carrots

\$15

Butternut Squash Soup

Pumpkin seeds, coconut cream

\$12

Ham and Manchego Croquettes

Béchamel, panko, paprika aioli

\$15

Mussels & Frites

Garlic, shallots, white wine

\$20

Beet and Goat Cheese Tart

Whipped goat cheese, beets,
pickled shallots

\$15

Prawns

Garlic velouté, sprout leaves

\$13

MAINS

Seabass

Swiss chard, cauliflower,
bouillabaisse sauce

\$42

Beef Short Ribs

Pomme purée, roasted carrots,
salsa verde

\$48

Poached Cod

Beet purée, brussel sprouts,
spinach velouté

\$38

Rabbit

Cherry tomatoes, turnips,
leeks

\$42

Salmon

Squash, grilled broccoli,
champagne sauce

\$40

Saddle of Lamb

Parsnip purée, wild
mushrooms

\$45

DESSERTS

Chocolate Delice

Caramelized white chocolate,
almonds, espresso gel

\$15

Lemon Pavlova

Mascarpone, poached lemon, lemon
gel

\$15

Nutmeg Tart

Poached cranberry

\$15