

Dinner Menu

March 2017



Wholegrain & Rice Flake Loaf & Chive Butter	2.5
4 Course Tasting Menu (Courses Chosen by Chef Dan Moss)	65

Starter

Pan Fried Haloumi, Soy Bean & Pumpkin Flower, Black Lentils & Mint, Tomato Gazpacho	16
Potato Gnocchi, Pancetta, Tomato & Garlic, Spaghetti Squash & Smoked Almond, Crispy Kale	18
Beef Tartare, Soft Quail Egg, Salt & Pepper Tofu, Pickled Rhubarb & Chilli, Sauce Soubise	18
Roast Quail, Sesame & Lime, Black Barley & Basil, BBQ Cos Lettuce, Hot Sauce & Citrus Mayo	20

Main

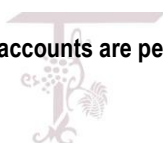
Roast Chicken Thigh, Almond Crepe, Kale & Mushrooms, Green Eggplant Curry, Cos & Buttermilk	32
200g Beef Rump Steak, Baby Carrots, Fried Kipfler Potatoes, Adzuki Beans, Tomato Kasoundi	35
Braised Lamb Risotto, Pumpkin, BBQ Broccolini, Parsley Crumbs, Cauliflower, Hazelnut Labne	30
Roast Pork Scotch, Black Pudding & Mushroom, Potato & Chive Salad, Creamed Sweet Corn	30

Dessert

Spelt Vanilla Slice, Salted Caramel, Sugared Rhubarb, Raspberry, Milo & Blood Orange	16
Chickpea & Anise Doughnut, Kaffir Lime Parfait, Dark Chocolate, Almond Praline, Fig Dukkah	16

Please note we require a minimum of 1 Main course, or 1 Starter & 1 Dessert per person.

We are happy to split bills evenly, but no separate accounts are permitted thank you. 2% on AMEX.



Small Plates

March 2017



Wholegrain & Rice Flake Loaf & Chive Butter	2.5
4 Course Tasting Menu (Courses Chosen by Chef Dan Moss)	55
Pan Fried Haloumi, Mint & Tomato Salad, Black Barley, Sumac Yoghurt	17
Fried Potatoes Skins, Pancetta Vinaigrette, Hot Sauce & Citrus Mayo	16
Potato Gnocchi, Tomato & Garlic, Spaghetti Squash, Parsley Crumbs, Crispy Kale	18
Duck Liver Pate, Oyster Mushroom, Pickled Rhubarb, Caper Leaf, Toast	18
Roast Chicken Thigh, Green Eggplant Curry, Kale & Mushroom, Crispy Bits	20
Beef Short Rib Quesadilla, BBQ Broccolini, Carrot Cream, Smoked Almond	20
Prosciutto Wrapped Figs, Pickled Chilli, Crispy Kale, Labne & Parsley	18
Beef Tartare, Soft Quail Egg, Salt & Pepper Tofu, Pickled Chilli, Sorrel, Sauce Soubise	20
Roast Pork Scotch, Green Eggplant Curry, Oyster Mushroom & Spring Onion	20
Mum's Sausage Rolls, Barley & Herb Salad, Spicy Tomato Kasoundi	20
Spelt Vanilla Slice, Salted Caramel, Sugared Rhubarb, Raspberry, Milo & Blood Orange	16
Chickpea & Anise Doughnut, Kaffir Lime Parfait, Dark Chocolate, Almond Praline, Fig Dukkah	16

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