

Limited A La Carte Menu

For groups of 9 – 16 guests

Market Oysters

Natural with Mignonette Dressing 24 / 42

Natural with Wasabi & Lime Granita 24 / 42

Kilpatrick Oysters with Chorizo, Malt Sauce 24 / 42

Entrée

Citrus Cured Salmon

Yuzu Honey, Crispy Enoki Mushrooms 20

Tongue in Cheek

Smoked Lambs Tongue, Braised Pork Cheek, Jerusalem Artichoke Puree 20

Wagyu Beef Tartare

Smoked Mayonnaise, Pickled Red Onion, Watercress 21

Vegetarian (Entrée or Main)

Beetroot Terrine

Pickled Beets, Horseradish Chantilly 18/32

Wild Mushroom Risotto

Chestnut, Truffle Tapenade 18/32

Main

Pork Collar

Textures of Jerusalem Artichoke, Apple Jam, Watercress 36

Snowflake 7 Score Wagyu Sirloin, Braised Beef Cheek

Pomme Anna, Mushroom Puree 43

Pan Fried Market Fish with Gnocchi

Asparagus, Peas, Saffron Fume 36

½ Roast Chicken of Breast & Leg

Truffle Mash, Cavolo Nero, Bacon Tuile 36

Sides \$ 9 each

Fried Brussel Sprouts La Tapia, Parmesan

Roasted Carrots Champagne Vinaigrette, Shaved Lardo

Roast Pumpkin Ancient Grains

Truffle Mash Potato

Fries Aioli

Desserts

'Malt' Brownie 15

Salted Caramel, Honeycomb, Chocolate Textures

White Chocolate & Peanut Bread Pudding 15

Honey Ice Cream

Poached pear 15

Mascarpone, Hazelnut sponge

Petit Fours 10

Chef's selection of 4

Cheeses

\$12 each

We have a selection of 4 cheeses, please ask for today's choice
Served with Lavosh, Fruit Loaf and Appropriate Accompaniments