

Choice Menu

Starters

Cauliflower a few ways, parmesan, black truffle cream, toasted hazelnuts ^{V,GF}

Marinated albacore tuna, white kimchi, sesame, shiso ^{GF,DF}

Chicken & duck foie gras pâté, jabolicaba, brazil nut praline, brioche ^{GFO}

Mains

Bean sprout, almond and fregola risotto, zucchini ribbons, red quinoa, toasted almonds ^V

Grilled market fish, seaweed tartare sauce, fresh lemon ^{GF,DF}

Wood grilled pork cutlet, dill pickled zucchini, caperberries, fire roasted red pepper & orange jus ^{GF,DF}

Bachelor Black Angus beef sirloin, Blackbird coleslaw, red wine jus ^{GF}

Chefs selection of sides

Dessert

Strawberry and yoghurt sablé tart, rhubarb and strawberry gum compote, yoghurt mousse, pistachio ^{GFO}

Dark chocolate, cherry and coconut parfait, coconut sorbet, cherry compôte

Local and imported cheese, lavosh, housemade condiments ^{GFO,V}

IMPORTANT NOTICE REGARDING ALLERGIES AND DIETARY REQUESTS.

As much as we try to provide for all dietary requirements, all dishes are not suitable for those with an anaphylactic allergy, due to the potential traces of allergens in the working environment and supplied ingredients.

Please inform a member of staff of any food allergies or dietary requirements.

**Seasonal changes may apply | Sample menu only*