

# GROUPS "A LA CARTE" MENU

*Cider and onion soup, cheddar cheese toastie 17*

*Sea bass fillet carpaccio, avocado purée, horseradish, ginger 21*

*Spicy salmon tartare, mango, cucumber, chili, garlic, wonton crisps 19*

*Chicken liver and foie gras parfait, Madeira jelly, toasted brioche 23*

*Tamarind spiced chicken wings, spring onions, coriander 18*

*Mushroom tart, caramelized onions, garlic cream cheese, balsamic glaze 20*

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*Roasted sea trout, aromatic fish consommé, trout caviar, soft quail's egg,*

*fennel, baby carrot, samphire 38*

*Mushroom risotto, aged Parmesan, deep fried enoki, frissé 32*

*Slow roasted Dingley Dell pork belly, spiced apple purée 29*

*Roasted duck breast, pumpkin puree, roasted cep mushroom, crispy kale, red wine jus 38*

*Roasted black cod with crushed potatoes, salted capers, artichoke, red wine and lemon sauce 39*

*Irish Angus rib-eye steak 330g 28 days aged grass fed 69*

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*Chips 10*

*Onion rings 12*

*Macaroni cheese with garlic roasted crumbs 16*

*Seasonal vegetables 8*

*Prices stated are subject to 7% GST and 10% service charge*

*If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.*