

2018 F&B WINTER MENU

OYSTER BAR

GF - Daily selection

6 - \$18

12 - \$36

18 - \$48

LAMB SHANK \$24

GF - lentils, kalamata olives, balsamic, herbed feta

WARM NUTS \$8

GF/V - Duck fat, thyme & lemon zest

MUSSELS \$15

GF - daily flavours, bread

ROASTED OLIVES \$9

GF/V - roasted garlic & thyme

RAINBOW TROUT \$15

GF - caramelized leeks, bacon, meyer lemon gremolata, fried capers

BACON WRAPPED DATES \$10

GF - stuffed with almond, blue cheese & drizzled with balsamic reduction

POPCORN \$5

GF/V - Daily flavour.

BRUSSELS \$14

GF/V - bacon, balsamic, poached egg & cashews

CHARCUTERIE \$32

GF/V - Selection of cheese & cured meats. Sourced locally when available.

JUST FROMAGE \$18

JUST CARNIVORE \$14

STEAK TARTARE \$16

dashi, gochujang, puffed rice, & cured egg on toast

DUCK \$27

juniper & coffee crust, roasted celery root, pomegranate

ROASTED FINGERLING POTATOES \$10

GF/V - red cabbage sauerkraut, house-made dijon

SWEET POTATO GNOCCHI \$12

V - brown butter cream sauce, fried sage, parmesan

HOISIN-GLAZED BROCCOLI \$9

V - crispy garlic, pickled chiles, sesame, peanuts

BROCCOLI CHEDDAR SOUP \$5

V - smoked cheddar, tahini yogurt, fried chickpeas

BONE MARROW \$18

shallot marmalade, fried sage, parsley salad, & toast

PORK BELLY \$16

dashi risotto, citrus miso sauce, & pickled shiitake

PICANHA \$20

GF - sunchoke purée, sweet potato, pickled carrots, chimichurri

SHEPHERD'S PIE \$18

GF - wild boar chorizo, corn & celery root purée, smoked cheddar