

MEAT & POULTRY

Roasted Quail

Half Boneless Quail

Stuffed with Homemade Smoked Duck and Shallots
Kale Cabbage, Potato Confit, Salmis Sauce

Pan Seared Organic Grass Fed Australian Beef Tenderloin

Braised Oxtail, Bellota Croquettes, Black Truffle Jus



Organic Australian Saltbush Lamb Tenderloin

Last minute Pan Seared Lamb Tenderloin, Braised with Raisin Tajine Sauce
Baby Végétales, Roasted Almonds, Apricot Couscous

We recommend Medium Rare cooking - The Chef



Grilled Sumatran Duck Leg

Garlic Parsley Potatoes, Mesclun Salad
Roasted Portobello Mushroom, Black Pepper Sauce

The 14 Hours Crispy Skin Pork Belly

White Truffle Cannellini Beans Purée
Watercress, Apple and Roasted Cherry Tomato Salad
Broccoli, Portobello Mushroom, Whole Grain Mustard Sauce



SIDES

Mashed Potatoes

French Fries

Garlic Parsley Potatoes

Baby Organic Végétales

Potato Gratin

Maccaroni Cheese Gratin

Organic Mesclun Salad

Creamy Spinach

Bellota Croquettes



Vegetarian

Vegan



Containing Pork

(df) Dairy Free



Containing Nuts



Non Gluten

All Prices are Subject to 8% Service Charge and 10% Government Tax