

Dinner Menu

Spring 2018

Allergen Information

Please be aware that we use common cooking equipment and prep areas.

While we make every endeavor to ensure your food is allergen free if requested, we cannot guarantee a complete absence of allergens.

Dishes containing nuts have been labeled for your convenience.

g = gluten free | v = ovo-lacto vegetarian | vg = vegan | df = dairy free

Entrée

BRAEMAR SPECIAL RAVIOLI	22.0
braised oxtail, celeriac, spinach, jus <i>(df)</i>	
ARANCINI	19.0
butternut and moz, roast tomato sauce <i>(vg, df)</i> contains nuts	
BEETROOT CURED SALMON	22.0
Ora King salmon, fennel apple slaw, crispy skin <i>(gf, df)</i>	
CHICKEN 'NOODLE' SOUP	22.0
rich broth, mushrooms, fine vegetables <i>(gf, df)</i>	
TWICE BAKES CHEDDAR SOUFFLÉ	18.0
Barrys Bay 2yr cheddar, frisee, walnut honey dressing <i>(v)</i> contains nuts	
WILD FALLOW DEER CARPACCIO	21.0
beetroot, truffle oil, herbs and greens, rye crisps <i>(gf option, df)</i>	
ANTIPASTO FOR TWO	30.0
cured meats, seafood, pickled and fresh vegetables, cheeses, breads	

Main

CRISPY SKIN SNAPPER	39.0
winter bean stew, chorizo crumb	
MILLET CAKES	35.0
labneh, textures of vegetables, chimichurri <i>(gf, vg) contains nuts</i>	
FREE FARMED PORK BELLY	37.0
granny smith gel, pickled cabbage, dauphinoise potato <i>(gf)</i>	
SPATCHCOCK DRY RUB POUSSIN	39.0
carrots, potato chunks, chimichurri <i>(gf, df)</i>	
GRILL - choose two sides and one sauce	
500g bone in rib eye	49.0
250g fillet	39.0
300g sirloin	38.0
250g lamb rump	39.0
250g wild venison Denver	39.0

SIDES - 7.0

Hand cut fries
Daily vegetable
Truffle mashed potato
Local salad w aged parm
Creamed spinach
Iceberg wedge, blue cheese dressing, bacon

SAUCES - 4.0

Garlic butter
Mushroom
Peppercorn
Port & thyme
Chimichurri
Cafe de Paris butter

Dessert

Cheese

A CAREFULLY CONSIDERED RANGE, PERFECTLY AGED AND FROM NEW ZEALAND

served with individual accompaniments, 30g serves

1 cheese	12.0
2 cheeses	20.0
3 cheeses	28.0

Dessert

CHOCOLATE FONDANT **20.0**

Callebaut Ecuador, stout ice-cream, cacao nib tuile

GINGER WHITE CHOCOLATE MOUSSE **20.0**

olive oil cake, rhubarb

NY STYLE CHEESECAKE **20.0**

mint citrus salad, vanilla ice-cream

LEMON MERINGUE PIE **20.0**

yuzu sorbet *(vg)*

LITTLE JEWELS **16.0**

petit fours for two, to share (or not)

After dinner beverages

VIVACE COFFEE *(served as full extraction unless otherwise requested)*

Espresso, long black, ristretto, americano 3.8

Flat white 4.2

Cappuccino, latte, mocha 4.5

Extra shot 1.0

Decaf -

Large 2.0

Soy, rice or oat milk -

ZEALONG NEW ZEALAND TEA

Breakfast, Earl Gray, chamomile, green, Lady Gatsby, 4.0

Ice Breaker

OTHERS

Chai latte, hot chocolate 4.5

Italian style hot chocolate 6.0