



7th September 2016

Havana Brothers Bakehouse Sourdough & Nutty Butter **3**

Harissa Spiced Almonds 7 Warm Olives **9**

Roasted Thyme Mushrooms finished with 20yr Sherry Vinegar **13**

Berberé Spiced Chicken Liver Parfait with Barberry Jelly, Barberries and Croutés **15**

Haloumi with Sweet Red Pepper Relish and Rosemary Oil on Grilled Bread (3) **15**

Sautéed Prawns in Kashmiri Chilli and Garlic **16**



Slow Roasted Orange Kumara with Bulgur Pilaf, Crispy Buckwheat, Labneh and Coriander Chutney **20**

Braised Lamb Cheeks with Wild Mushroom Pearl Barley, Rainbow Chard, Truffle and Pickled Mushrooms **24**

Pan Fried Fish with a Caramelised Cauliflower Puree, Crisp Cavolo Nero and Pickled Kohlrabi **24**

Chargrilled Dry Aged Sirloin Steak with a Buttercup Puree, Duck Fat, Green Peppercorn & Lime Butter,

Pickled Garlic & Shallot Salad **14 cents per gram**

Crispy Fennel Roasted Pork Belly with Smooth Celeriac and a Sticky Prune Salpicon **26**



Charred Broccoli with a Raz El Hanout Butter and Nigella Seeds **9**

Crushed Baby Agria Potatoes with a Confit Spanish Onion and Baby Caper Dressing **10**

Maple Roasted Yams with Bay Butter and a Smoked Yoghurt & Candied Orange Dressing **12**



Dark Chocolate Orange and Fennel Truffles (3) **6**

Roasted Rhubarb & Apple Strudel with a Creme Fraiche & Gingernut Ice Cream **15**

Caramelised Banana Bavarois with Candied Hazelnut, Brulee Lime and Dark Chocolate Snap **15**

Whitestone Windsor Blue 70g (NZ), Fig & Walnut Chutney, Oat Crackers **15**

Amadeus Brie 70g (France), Quince Paste, Oat Crackers **15**

Vienna Coffee, Vanilla Cream, Raisin Chocolates & **15yr** Ron Varadero Rum **15**

Open from Monday to Sunday from 11.30am