



# Chef's Selections Menu

*Please note a 10% discretionary service charge will be added to your bill.*

## Welcome Drink

*Furleigh Estate Classic Cuvée*

## Nibble of the Day

### Start

Buffalo Burrata, Confit Tomato Panzanella Salad, Fresh Basil  
Seafood Chowder, Crispy Sourdough

Beetroot Hummus, Crispy Chickpeas, Mint Salsa Verde, Focaccia

Crispy Duck Salad, Fragrant Herbs, Watermelon, Pomegranate Seeds, Candied Cashews

### Main

Bavette Steak, Salt Baked Beets, Argentine Chimichurri

Slow Roasted Pork Belly, Apple Glaze, Succotash

Wild Garlic & Local Mushroom Pappardelle, Crushed Smoked Almonds, Truffle Oil

Red Lentil Dahl, Garden Pakora, Pomegranate Seeds, Coconut Yoghurt

### Add-On Sides

Skin on Fries 5 | Homemade Slaw 4 | Side Salad 5 | Purple-Sprouted Broccoli 6

Smashed Crispy Potatoes, Roasted Garlic Aioli 6

### Dessert

Amaretto Tiramisu

Affogato; Vanilla Gelato, Chocolate Orange Crumb, Goose & Badger Espresso

Cheese for One

Dessert Wine Monbazillac, Domaine de Grange 75ml

*Please note, although we will do our best, due to the size and versatility of our kitchen we are unable to guarantee the total absence of allergens.*

*Please speak to us about any allergies and we will let you know what is suitable or amendable.*



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