

chargrilled food business bread with	
extra virgin olive oil 30 mls	9
olive tapenade, hummus and carrot & ginger chutney	12
assorted bread tower	
with housemade chilli & cheese, fig & fennel and olive served with extra virgin olive oil	10
tastes	
duck rillettes with pickled quince and melba toast	14
seared chicken livers on potato cake with ginger and chilli glaze	14
d'affinois on toasted brioche with duck crackling and apple salad	16
creamy leek and oyster pies with sweet and sour spinach salad	14
twice cooked goat curd and pesto soufflé with apple and witlof salad	16
chicken liver paté with melon pickle and toasted brioche	13
peking duck puffs with hoi sin sauce	16
seared japanese scallops with wakame and pickled ginger	16
the food business platter	
(minimum 2 people)	
almond and marjoram crumbed chicken, chicken liver paté, handmade dolmades, potato tortilla, assorted bread tower, marinated coriole olives, danish fetta, chilli dill cucumber, pickled vegetables, carrot and ginger chutney, anchoyade and hummus	21pp
next	
roqueforte, witlof, walnut and pear salad with garlic toast	26
honey mustard turkey escalope with avocado, cashews and watercress	28
smoked salmon on potato cake with horseradish cream and cucumber	24
masterstock duck leg with pickled cherries and rocket salad	29
beef fillet with mushroom ketchup and crisp pancetta	31
hay valley lamb breast with eggplant fritter and smoked tomato	28
smoked kangaroo fillet with fried sweet potato and beetroot relish	26
sides	
paris mash	12
cabbage and heidi gruyere gratin	10
chargrilled asparagus with evoo and lemon	10
cos and cucumber salad with mustard seed dressing	8
bowl of hand cut chips and sea salt	8
- tomato sauce, sour cream, sweet chilli, aioli	0.5ea

menu 140 menu subject to change – no separate accounts
amex and diners club transactions incur a 3% surcharge