

Enjoy our Taste of O'Connell Street Bistro

7 course tasting menu 115 Matching wines + 75

This menu is designed to be enjoyed by the entire table
Vegetarian Option also available

**Ponzu glazed Kingfish, Avocado, red Pepper, Jasmine Rice sorbet
& Wasabi hollandaise**

**Atlantic Scallop, Beef rendang, Coconut, Peanut & sauce Jacqueline
*Coxhead Creek Verdelho 2019***

**Beetroot & Chevre agnolotti, Hazelnut, black Garlic, Parsnip & Rocket
*M de Minuty Cotes de Provence Rose 2019***

**Crispy Pork Belly, candied Eggplant & Miso hollandaise
*Smith & Sheth Cru Heretaunga Chardonnay 2018***

**Roasted Duck breast, Moreton Bay bug raviolo, Asian greens,
Tomato Bisque butter sauce
*Neck of the Woods Pinot Noir 2018***

Cheese toastie - St Agur Blue Cheese, Truffle & Quince

**Elderflower marinated Strawberries, Clevedon Buffalo Vanilla curd
& white Chocolate Elderflower sorbet
*Churton Late Harvest Petit Manseng 2018***

Bistro Menu

4 course tasting menu 60 Matching wines + 40

*Available for lunch 11.30am-3pm & dinner from 5pm
Last bookings at 6pm & tables must be vacated by 7.15pm*

**Ponzu glazed Kingfish, Avocado, red Pepper, Jasmine Rice sorbet
& Wasabi hollandaise
*Clos Henri Sauvignon Blanc 2018***

**Beetroot & Chevre agnolotti, Hazelnut, black Garlic, Parsnip & Rocket
*M de Minuty Cotes de Provence Rose 2019***

**Crispy Pork Belly, candied Eggplant & Miso hollandaise
add Atlantic Scallop 15
*Smith & Sheth Cru Heretaunga Chardonnay 2018***

**Elderflower marinated Strawberries, Clevedon Buffalo Vanilla curd
& white Chocolate Elderflower sorbet
*Churton Late Harvest Petit Manseng 2018***

Seasonal New Zealand Oysters

Market Price

STARTERS

Crispy peppered Squid, Wasabi aioli, Chilli Soy Caramel 24.5/36

Classic Steak tartare 28/42

Atlantic Scallops, Beef rendang, Coconut, Peanut & sauce Jacqueline 28

Kohlrabi ceviche, char siu Tofu, green Curry & tempura Asparagus 24.5

Ponzu glazed Kingfish, Avocado, red Pepper, Jasmine Rice sorbet
& Wasabi hollandaise 26

Confit Duck leg & Duck liver Parfait terrine, Pine nuts, Quince
& toasted Brioche 26

MAINS

John Dory, Crayfish, Sweetcorn & Cloudy Bay Clam & Celeriac velouté 47.5

Pappardelle of wild Bendigo Rabbit, our own Applewood smoked Bacon, Walnut Watercress pesto
& Parmigiano Reggiano 43

Butcher's cut of Beef, Mushrooms, Onion, Wasabi butter & Oxtail jus 46.5

Beetroot & Chevre agnolotti, Hazelnut, black Garlic, Parsnip & Rocket 40

Smoked Venison loin, Potato gnocchi, Feta, Beetroot,
Blackberry & Horseradish 46

Leelands Lamb rump, Potato presse, stuffed Savoy cabbage leaf,
Asparagus & Cranky Goat's curd 45

SIDES

12 each

Garden leaves, Apple & Honey Mustard dressing

Hand cut Agria Fat Chips

Asparagus, brown Butter & crispy Ham hock

Cavolo Nero, Chilli & garlic

Buttered baby Perlas, confit Shallots, Walnuts & Mint

All prices include 15% Goods & Services Tax.

Please note that credit card payments are subject to 1.95% surcharge