

Seasonal New Zealand Oysters

Market Price

STARTERS

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

Beetroot cured Ora King Salmon, Cauliflower, Horseradish
& confit Egg yolk 26

Classic Steak tartare 28/42

Pork belly, Scampi tails, Chicken liver parfait, spiced red Cabbage
& pickled Shiitakes 28

Butternut Pumpkin & Ricotta agnolotti, spiced Nut crumble,
Sage brown butter & Parmesan 24.5/36
add Crayfish 15

MAINS

Market Fish, Crayfish & Tarragon risotto, roasted Cherry Tomatoes
& green Garlic cream 47.5

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

Angus eye fillet, Potato gnocchi, black Garlic, confit Witloof, Kale
& Pepper jus 46.5

Mushroom, Goats cheese & red Onion marmalade pie,
candied Walnuts & Rocket oil 40

Smoked Venison loin, Feta & aged Cheddar dumplings, Parsnip puree, Rosemary beurre noisette & red
wine jus 46

SIDES

12 each

Garden leaf salad

Hand cut Agria Fat Chips

Jerusalem Artichoke & Potato gratin

Seasonal greens w smoked Bacon

All prices include 15% Goods & Services Tax.

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

DESSERTS

18 each

Chocolate Marquise, Armagnac marinated Prunes & salted Caramel

Gonzales Byass Nectar Pedro Ximenez 16/75

Rich, sweet and velvety smooth on the palate, this wine shows complex flavours of caramel, dried fruits, figs, mocha, nuts and spices.

The Bistro's Classic Tahitian Vanilla crème brulee

Chateau Villefranche Sauternes 2017 15/63

Generous nose with jammy notes of white fruit, evolving towards bitter orange. Soft and delicate at first, finishing with powerful notes of fresh pineapple.

Coconut & Vanilla panna cotta, poached Pineapple,
Mango & Passionfruit sorbet

Churton Late Harvest Petit Manseng 2018 16.5/100

Pale, lemon-yellow gold in colour, it has a broad aromatic bouquet of spiced almonds, ripe baked apple and cinnamon which starts medium sweet but ends quite dry

Affogato - Vanilla bean ice cream, Espresso, Disaronno Amaretto

Selection of homemade Ice Creams & Sorbets

12