

MENU

FOR THE TABLE

- Sourdough** + cultured butter + smoked salt 16 V
Today's oysters + shucked to order + cherry pit vinegar ½ doz 36 / doz 72 GF DF

BITES

- Fried potato** + salsa verde + salted egg yolk (3pc) 12 DF V
ADD ORTIZ ANCHOVY 10
Duck liver + profiterole + pistachio craquelin 12 ea
Baba ganoush croquette + sheeps milk labneh (3pc) 12 V
Storm clam + whipped lardo 14 ea

ENTRÉE

- Oyster and shiitake mushrooms** + native spinach + fermented mushroom vinaigrette 26 DF GF V VGN
Raw fish + Geo duck + burnt cultured cream + shiso 28 GF
Wapiti tartare + bone marrow + pickled onion 28 GF DF
Chicken and duck terrine + tiger milk mustard + preserved cherry 28 GF

MAIN

- Salt baked celeriac** + vegetable beurre blanc + zucchini pickles 40 GF V
Todays fish + rigatoni + crayfish sauce + fennel 46
Beef brisket + fermented potato + brassicas + Aleppo pepper 48 GF
Wild red deer + plum + parsnip + witloof 48 GF
Citrus chicken + pickled lemon + gem lettuce + roasted yeast vinaigrette 46 DF GF

FOR TWO

- 600g bone in ribeye** + café de Paris butter + curry leaves 90 GF
Merguez sausage + curried sauerkraut + mustard sauce 70 GF

ON THE SIDE

- Burnt carrots** + carrot sauce + pumpkin seed dukkha 12 GF V
Buttered beans + preserved lemon + olive oil 12 GF V
'Mashed' potatoes + chicken gravy 12 GF
French fries + truffle oil + pecorino 12 GF V
Carina's Mesclun salad + palm sugar dressing 10 GF DF V VGN

PLEASE TELL US IF YOU HAVE ANY DIETARY RESTRICTIONS OR FOOD ALLERGIES. WE MAKE OUR OWN WHEAT-FREE BREAD IF PREFERRED AND MUCH OF THE MENU CAN BE MADE GLUTEN FREE ON REQUEST.

DF = DAIRY FREE GF = GLUTEN FREE V = VEGETARIAN VGN = VEGAN

Menu subject to change

TO FINISH

CHEESE

Selection of 3 local cheeses + pickled walnut + rye cracker + fruits 32 v

SWEET

Chocolate souffle + bitter chocolate sorbet 18 v
Caramelized crepe + burnt orange caramel + vanilla ice cream 18 v
Lemon posset + passion fruit + BB Brut + polenta shortbread 18 v
Clafoutis + preserved cherry + almond + fig leaf oil 18 v

STICKY WINE

+ Saorsa The Day The Wine Industry Died Appassimento Viognier 2021

GIMBLETT GRAVELS 350ML 120

+ Petane Late Harvest Gewurztraminer 2021

ESK VALLEY 375ML 17/80

+ Askerne Noble Noir NV

HAVELOCK NORTH 500ML 13.5/65

+ Paritua Late Harvest Semillon/Sauvignon NV

BRIDGE PA TRIANGLE 375ML 15/70

SHERRY + PORT

+ Lustau Fino Del Puerto 10
+ Lustau Amontillado Los Arcos 12
+ Lustau Pedro Ximenez San Emilo 12
+ Taylors 10 Year Old Tawny Port 12
+ Taylors Vintage Port 40

COGNAC + ARMAGNAC

+ Hennessy VS Cognac 15
+ De Lord Bas Armagnac XO 18
+ Remy Martin XO 35

WHISKY + BOURBON

+ Hinch 'Small Batch' + 43% 12
+ GlenAllachie 12 years old + 46% 13
+ Kilchoman 'Machir Bay' + 46% 14
+ Waterford 'The Cuvee' + 50% 16
+ Nikka 'Yoichi' + 45% 18
+ Sagamore Reserve Double Oak Straight Rye + 48.3% 18
+ Thomson Manuka Smoke 'Progress Report' + 46% 21

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SHARED MENU

For the entire table of four diners or more 80PP

TO BEGIN

Sourdough + cultured butter + smoked salt V

BITES

Duck liver + profiterole + pistachio craquelin
Baba ganoush croquette + sheeps milk labneh V

ENTRÉE

Raw fish + Geo duck + burnt cultured cream + shiso GF
Chicken and duck terrine + pickles + tiger milk mustard

MAIN

Roast shoulder of lamb + almond cream + nduja + fried herbs GF DF
Burnt carrots + carrot sauce + pumpkin seed dukkha GF V
'Mashed' potatoes + chicken gravy GF
Carina's mesclun salad + palm sugar dressing GF DF V VGN

DESSERT

Lemon posset + passion fruit + BB Brut + polenta shortbread V

TO FINISH

Madelaine + lemon curd

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PLANT BASED MENU

TO BEGIN

Woodfired sourdough + Telegraph Hill olive oil 4PP

SNACK

Pickled watermelon + radishes + almond cream 12

ENTRÉE

Oyster and shiitake mushroom + native spinach
+ fermented mushroom vinaigrette 26

MAIN

Semolina pasta + bitter greens + pine nut salsa
+ lemon pickle 40

DESSERT

Coconut panna cotta + passion fruit + shiso 16

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