

Autumn Boardroom Lunch

Sample Menu

ENTRÉE

Crumbed pork hoc, sauce gribiche, apple and celeriac remoulade

MAIN

Chicken saltimbocca, parsnip puree, charred broccolini, marsala jus (GF)

SIDE DISH

Duck fat potatoes with rosemary (GF)

DESSERT

Salted banana tarte tatin, hazelnut ice cream, miso caramel



Spring Summer Afternoon Cocktail Event

Sample Menu

Beef tartare on toasted sourdough

House smoked duck breast, fig jam, brioche toast

Arancini carbonara with aioli

Sesame crusted tuna with sushi rice galette and jalapeño mayo (GF)

Baccala croquette, parsley aioli, caper berries

Chicken, celery, pine nut sandwiches

Lightly battered zucchini flowers with soy and mirin dipping sauce

Compressed apple, celeriac, celery, pistachio crumb (GF)

Tortellini of roasted red onions, pecorino, thyme and pine nut burnt butter

Beef massaman curry with jasmine rice and mango chutney

Confit chicken quesadilla with sweet corn and tomato salsa

Salter caramel and chocolate tart

