



Festive Season Menu

Tasting Menu

Cured Salmon
Beetroot, Creme Fraiche

Foie Gras Custard
Plum, Almond

Veal Sweetbreads
Caramelised Goat Cheese Ravioli, Butternut

Red Snapper
Jerusalem Artichoke, Grains
or

Iberico Pork Loin
Aubergine, Mushroom Broth
or

Beef Short Rib Pastrami
Sour Cream, Red Cabbage
or

Roast Pigeon for 2
Bread, Bitter Leaves, Berries
Supplement 15 Per Person

Chocolate
Pandan, Coconut
or
Christmas Fruit Meringue
Yoghurt, Basil
or

Brillat Savarin
Apple Chutney, Toast
Supplement 8

Intro

The Art of “Bistronomy”. Where Fine Dining Meets Casual In
A Relaxed Contemporary Space.

“Chef Andrew Walsh”

5 Course Menu 130 | **Wine Pairing 95**

7 Course Menu 160 | **Wine Pairing 120**