



Festive Season Menu

3 Course A La Carte

Cured Salmon
Beetroot, Crème Fraîche

Foie Gras Custard
Plum, Almond

Veal Sweetbreads
Caramelised Goat Cheese Ravioli, Butternut

Iberico Pork Loin
Aubergine, Mushroom Broth

Red Snapper
Jerusalem Artichoke, Grains

Beef Short Rib Pastrami
Sour Cream, Red Cabbage
Supplement 10

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

Chocolate
Pandan, Coconut

Christmas Fruit Meringue
Yoghurt, Basil

Brillat Savarin
Apple Chutney, Sourdough
Supplement 8

3 Course Menu 99 / Wine Pairing 65

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