

À la carte

Snacks

Nan-e-Bakshi - baked flatbread, parmesan, spinach \$19

Grilled aubergine babaganoush, pita, za'atar \$18

Stuffed fried olives, venison mince, fennel mayonnaise \$12

Lamb's tongue fries, rosemary ketchup \$14

House made charcuterie

Venison bresaola \$16

Heritage pork lonzo \$14

Spiced capicola \$14

Game terrine, pickled carrots, tarragon mustard \$22

Duck parfait, red onion marmalade \$18

With house made pickles, preserves & crackers



Starters

Tamarillo, stracciatella, sal de chapulín, basil \$26

Grilled venison heart, almond, guajillo chilli \$27

Conservas pick 'n mix, piquillo butter, bread \$26

Yellowfin tuna crudo, fino crème, lemon, black lime, curry leaf \$30

Mains

Grilled pork scotch, swede, oloroso jus \$44

Butternut gnocchi, mushrooms, burnt butter, sage, hazelnuts \$42

Char grilled venison, grilled mushroom, rosemary jus \$48

Poached snapper, fennel, saffron, white beans \$44

Sides

Baby gem, radicchio, mint, sherry vinaigrette \$21

Crispy potatoes, fennel mayonnaise \$16

Roasted parsnip, honey glaze, brioche sauce, almond \$18



Dessert & cheese

Guinness-treacle pudding, crème fraîche ice cream, smoked pear \$19

Lustau Emilin Moscatel Sherry, Spain, NV \$18

Dark chocolate & brandy mousse, candied orange, salted pistachio \$19

Hidalgo Alameda Cream Sherry, Jerez \$18

Sorbet & ice cream - 3 scoops, served with a fennel torta \$18

Cheese & digestifs

Pink and White Terraces washed rind, apple, miso \$24

Briottet Poire, Pear Brandy, France \$18

Mahoe blue, smoked honeycomb \$24

Lustau San Emilio Pedro Ximenez Jerez, Spain NV \$18

Comte Millesime 36mo, walnut \$26

Felton Road Fine, Central Otago \$18

Cazador 'Vishnofka' housemade sour cherry brandy \$13

Turkish coffee, cardamom, cinnamon, hand brewed in a copper cezve \$7

Libertine Blends tea - English Breakfast, Earl Grey, Mint, Green \$7

