



LUNCH

Available Monday to Friday, 12pm-3pm

\$65 - 2 Course | \$75 - 3 Course

Includes a glass of wine, beer, or soft drink

TO START

Potato & rosemary focaccia, whipped sumac butter.

ENTREE

Pan seared scallops

Cauliflower cream, scorched heirloom tomato sauce vierge, pancetta crumb, lemon balm. GFO

Beef tartare

Duck fat rosti, capers, gherkins, Dijon mustard, black truffle & porcini ketchup, shaved egg yolk. GF DF

Caramelized onion & goats curd tart fine

Beetroot & blackcurrant puree, grilled asparagus, pickled shallot, purple radish shoots, witlof, walnuts. V

Wild mushroom tagliatelle

Pea velouté, truffled ricotta, baby spinach, lemon thyme & sage pangratato. V

MAIN

Pan seared Atlantic salmon

Seared chorizo, confit heirloom tomato, zucchini, spiced pumpkin puree, black olive. GF

Confit duck leg

Cauliflower puree, roasted Swiss brown mushrooms, buttered baby spinach, Madeira jus. GF

Roasted lamb rump

Broad beans, peas & mint, tomato & fennel concasse, potato dauphine, sherry sauce.

Pork scotch fillet

Roasted apple sauce, caramelized fennel & celeriac remoulade, gratin dauphinois, sage & lemon butter, chervil. GF

Feta & olive baked eggplant

Smoked hummus, turmeric roasted cauliflower, harissa labneh, black barley tabbouli, pomegranate. DFO/V/GFO

SIDES

9 each

Charred hispi cabbage, Café de Paris butter, chives, gruyere cheese, parsley.

Gem lettuce, parsley, white anchovies, aged parmesan, Caesar dressing, shaved cured egg yolk, croutons.

Fries, rosemary salt, black garlic & tarragon aioli. GF/DF

Nut Free - NF, Dairy Free – DF, Gluten Free – GF, Vegan – VEG, V – Vegetarian

**All menu items may contain traces of nuts, eggs, dairy & gluten*

All card transactions incur surcharges: credit cards 1.5%, debit cards 1%, AMEX 1.7% | There is a Public Holiday surcharge of 15%.



DESSERT

Gunners Eton mess

Meringue, strawberry compote, vanilla chantilly, fresh strawberries, lemon balm. GF

Mille Feuille

Vanilla diplomat cream, passionfruit cremieux, fresh mango, passionfruit jam, mango & lime sorbet.

Ferrero Rocher choux bun

Hazelnut cream, chocolate sponge, dark chocolate sauce, Frangelico ice cream.

Caramelised apple frangipane tart

Almond anglaise, vanilla bean ice cream, candied almond.

AFTER LUNCH

Petit fours

18

Two cheeses, muscatels, quince paste and biscuits

25

Affogato - Frangelico, Kahlua, Amaretto or Baileys

22

DIGESTIF

Cognac - Hennessy VSOP

15

Hennessy X.O

25

Napoleon Brandy

15

Galway Pipe

10

2018 Frogmore Creek Iced Riesling Dessert Wine

half bottle

49

TEA

Choose from our selection of Ronnefeldt tea's

9

COFFEE

Lavazza

5.5

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CHILDREN'S MENU

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SOMETHING YUMMY

16

Battered fish & chips

Pasta Napolitano

Chicken nuggets & fries

SOMETHING SWEET

9

Selection of ice cream & sorbet

Chocolate cake, vanilla ice cream

DRINKS

5

Juice – orange, apple, pineapple

Hot chocolate

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