

A La Carte Menu

House made wholegrain bread served with our house cultured butter
& pink salt (v) or extra virgin olive oil (ve)

2.5 per serve

*Gluten free bread is also available

Entrees

Pulled pork, bacon broth, fennel, orange & radish (gf) 23.9

Roast onion soup, prosciutto, parmesan crisp, black sesame &
chives served with our house made Turkish bread (vo) 20.9

Kingfish ceviche, passionfruit, raspberries, house made lavoch
and alfalfa sprouts 24.9

Traditional French beef tartare served with house
made bread crackers 24.9

Fried spiced tofu, pickled carrots, cucumber, sesame, chili
and coriander (v)(ve) 21.9

Main Courses

Purple beetroot risotto, goat's curd, pickled heirloom beet,
walnuts and pea tendrils (v)* 26.9

Sous vide pork fillet, French Pomme puree, slow roasted onion,
apple and wholegrain mustard (gf) 37.9

Crispy skin salmon fillet, zucchini "spaghetti", salsa verde,
parmesan and olives (gf) 38.9

Crispy skin sous vide chicken breast, green beans, cauliflower
puree, Dutch carrots and almonds (gf) 37.9

Rangers Valley Eye fillet, traditional Dauphinois potato gratin,
toasted walnuts and a selection of beetroot textures (gf) 42.9

Side Dishes

Shaved fennel & green apple salad, eschallot dressing (gf) (v) 9.9*

Pearl couscous, sticky apricot, figs, yoghurt & herbs (v) 9.9*

Broccoli, crumbed fetta, dried cranberries (gf) (v) 9.9*

Wagyu fat roasted potatoes, olive oil, lemon (gf) 10.9

(v) vegetarian (ve) vegan (gf) gluten free (vo) vegetarian option available
(*) vegan option available

Palate Cleanser

Our signature palate cleanser is to be enjoyed before your dessert or between your dessert and your cheese course

Our “Dragon Breath” Winter flavour: *Strawberry & lime*

Baby meringue poached in Liquid Nitrogen at your table
10 per serve
(gf) (v)

Desserts

Dark chocolate fudge cake, roasted hazelnut, fresh strawberry
and house beetroot ice cream (v) 14.9

Milk chocolate parfait, house coffee ice cream, brandy snap
and fresh blueberries 15.9

Date sponge, salted caramel, vanilla bean cream,
toasted walnuts & caramelised banana 14.9

Traditional affogato served with vanilla ice cream, a shot of
coffee and a shot of Frangelico *

If you are not a dessert person, see our Cheese menu

(v) vegetarian (ve) vegan (gf) gluten free (vo) vegetarian option available
(*) vegan option available

Cheeses

Brebirousse d'argental *-washed rind-*

Made in Lyon, East of France, of pure pasteurized sheep milk, this Washed Rind cheese is richer and creamier than cow's milk cheese, Brebirousse (literally: red sheep) is everything we could want in a cheese: savory, creamy, nutty and complex.

Ossau Iraty *-hard-*

Hard sheep's milk cheese from South West of France in Basque Country
Flavours of nuts, herbs and dry fruits.

Bleu de Laqueille *-blue-*

Typical creamy blue veined cheese from the village of Laqueille in Auvergne, France.
Produced by Antoine Roussel's company since 1850.
It has a slightly spicy flavor & smooth texture on the palate

25 gr per portion, served with house made bread wafers, grapes and candied walnuts

1 cheese 10
2 cheeses 20
3 cheeses 28

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(*) vegan option available