

*signature*  
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RESTAURANT

**Two-Course Chefs Selection - Exclusive Dining Experience**

**APERITIF**

Aperol Spritz – Aperol Liquor, prosecco & soda water	18
Old Fashioned – Bourbon Whiskey & bitters	18
Wildflower Martini – rose vodka, St Germain & lemon juice	18

**FIRST COURSE**

Charcuterie and cheese plates, focaccia, marinated olive & pickles *(gfa)*

*Plus, a choice one of the following;*

Slow cooked brisket, celeriac remoulade & braised onions *(gfa, dfa)*

Miso marinated Lebanese aubergine, zaatar & coriander *(gf, vg)*

Winter salad of kale, prosciutto, poached pear, pecan & orange vinaigrette

**SECOND COURSE**

Roasted Japanese pumpkin wedge & brazil nut crumb

Roasted broccolini, almonds, fried capers, preserved lemon & dill

*Plus, a choice of two of the following;*

Braised lamb shank, ratatouille, polenta disk & red wine sauce *(gf, dfa)*

Chicken Ballantine with pistachio & thyme, creamy potato mash topped with eggplant pickle *(gf, dfa)*

Lentil & bean yellow dhal with spinach served with saffron rice & roti bread *(gf, vg)*

Potato gnocchi alla Norma, tomato, eggplant & fresh basil *(gf, dfa, vga)*

**DIGESTIF**

Cookoothama Botrytis Semillon	15
Courvoisier V.S. Cognac	15
Grahams "The Tawny" Port	15
Grand Marnier Liqueur	12