

# À LA CARTE MENU

Oyster \$16 half dozen \$24 dozen

Natural with fresh lime  
Shallot vinaigrette  
Kilpatrick, Dijon mustard

Entrée All \$17.00

## Seared scallops

Seared scallops - smoked salmon - beurre blanc - micro herbs

## Pork belly

Crispy pork belly - mayonnaise - BBQ sauce - shallots - chilli

## Pistachio goats cheese ravioli

Smoked bacon - peas - white truffle oil - sage

## Chicken liver

Organic chicken liver pâté - toasted sourdough - tomato chutney

## French onion soup

Caramelised onion - puff pastry - parmesan tuille

## DEGUSTATION

### JUST FEED ME PLEASE DAVE!

Canapé + 4 courses including dessert

Leave it to Dave to showcase what dishes he would like to present

**\$65 PER PERSON**

**\$20 PER PERSON** with Matched Local Canberra Wines

Main All \$29

## Grain fed beef rump

Medium Rare - turned zucchini - Jerusalem artichoke - red wine sauce

## Sous vide chicken breast

Pan fried - tomato compote - grilled shallot - local black garlic - warm brie

## Warm Silicon Tofu

Pea velouté - baby corn - soft poached egg - asparagus

## Slow cooked lamb shoulder

Cumin scented pumpkin purée - lentils - roasted pickling onion - Braising reduction

## Crispy skinned Tasmanian salmon

blanquette of white beans - chorizo - tomato - celeriac purée

## Pork Pie

Shoulder - Slow cooked for 12hrs - puff pastry - soft mash - apple

## Something to share

Grain fed beef sirloin - sous vide - local black garlic - bone marrow butter - carrots - roasted mushroom - chips

Served for two! \$59.00

## Side Dish All \$7

Green beans - toasted almonds - parsley

Mixed leaf salad - lemon dressing

Shoestring fries - rosemary salt

Please note that not all ingredients are listed on the menu, please advise staff of any dietary requirements before ordering. Thank you