



.....: **MAINS** :.....

- Free Range Chicken Pot Pie** 31.00
wild leeks, carrots, baby peas
- Roasted Aubergine** 34.00
ras el hanout, quinoa & goats cheese fritters, green goddess sauce · v · gf & df on request
- Classic Caesar Salad** 28.00
baby Cos, Grana Padano, free range hens egg, crouton, Ortiz anchovy dressing, lardons · df & gf on request
- Char Grilled Reserve Range Sirloin** 35.00
bone marrow & shallot butter, Lyonnaise potatoes · df & gf on request
- Pan Roasted Market Fish** 38.00
vanilla scented cherry tomatos, grilled asparagus, lobster raviolo · df & gf on request
- Seared Lamb Loin** 33.00
puréed spinach, currants and toasted pinenuts · gf · df on request
- Aged Fillet Of Beef (BSB classic)** 39.50
sauce Béarnaise, hand cut double cooked fries, red wine jus · df & gf on request

.....: **SIDES** :.....

- Green Salad - avocado, cucumber, spring onion, mustard seed vinaigrette 8.00
- Hand cut double cooked fries (sml/lrg) 6.00/9.00
- Roasted beetroot, walnut and rosemary praline, red wine vinaigrette 8.50
- Cauliflower gratin 8.50
- Asparagus with egg yolk & tarragon dressing 8.50

.....: **DESSERTS** :.....

- Crème Brulée (BSB classic)** 18.00
poached seasonal fruit · gf
- Éclair** 17.00
apple caramel ice cream, golden hokey pokey, chocolate sauce
- Sticky Date Pudding** 16.00
butterscotch sauce, vanilla bean ice cream, brandy snap
- Almond Dacquoise** 17.00
almond biscuit, hazelnut praline ice cream, pastry cream, roasted white chocolate · gf
- Whittaker's Dark Ghana Tart** 18.00
tea poached prunes, Frangelico cream, crispy hazelnut wafer

.....: **ENTRÉES** :.....

- French Onion Soup** 17.00
Gruyère croûton
- Manuka Smoked Fish Cake** 17.00
saffron & lemon aioli · df & gf
- Crispy Skin Free Range Pork Belly** 18.00
black pudding, burnt baby onions, onion puree, red wine jus · gf on request
- Gremolata Crumbed Calamari (BSB classic)** 17.00
anchovy tartare · df & gf on request
- Ora King Salmon Gravlax & Rilette** 18.00
pickled baby vegetables · df & gf
- Pan Fried Tempeh** 16.00
warmed artichokes, Zany Zeus creamy feta, olives & parsley with salsa verde · gf · df on request · v
- House Made Mushroom Ravioli** 17.00
white truffle dressing & shaved Grana Padano · v
- Pan Fried Lambs Liver** 16.00
crispy bacon, red wine onion jus · gf

- Artisan Cheese Selection · gf on request** 23.00
- Single Cheese** 11.00
- Petit Fours** 11.00