



Crumbed Calamari

Toasted sesame seeds, tartare sauce, lemon, rocket

Butternut & Celeriac Pressé

Butternut purée, orange & walnut vinaigrette, parsley oil

Duck, Pork & Pistachio Terrine

Plum chutney, spring salad

Yuzu Cured Kingfish

Courgette ribbons, gremolata, crispy fried capers



Aged Fillet of Beef

Sauce Béarnaise, hand cut double cooked fries, red wine jus

Pan Fried Market Fish

Spring greens risotto, prawn & nori butter

Braised Winter Leeks

Mushroom duxelle, sautéed oyster mushrooms, crispy onion, roasted onion sauce

Beer Braised Lamb Shank

Paris mash, garden peas, Puy lentil & sofrito sauce



Crème Brulée

BSB classic

72% Dark Chocolate Mousse

Mint & white chocolate ganache, cacao shortbread

Coconut & Lemon Mousse

Coconut sponge, raspberry & sugar beet glaze

Granny Smith Apple Tart Tatin

Vanilla bean ice cream