



FOR THE TABLE

TAITTINGER

Champagne

CUVÉE PRESTIGE NV

Glass 28

Bottle 155

FRESHLY SHUCKED OYSTERS

Natural, shallot vinaigrette 42 · half dozen

Battered, tartare 48 · half dozen

TUNA TARTARE

Pommes gaufrettes 28 · per 4 people

ENTRÉES

Crumbed Calamari · *df · nf · gf**
Anchovy aioli, lemon, parsley

Heirloom Tomatoes · *gf · nf · df* · vv **
*Burrata, pickled red onion, torn basil,
extra virgin olive oil*

Duck Liver Parfait · *gf* · nf**
Hazelnut toast, yellow peach chutney

Haku Kingfish Crudo · *df · gf · nf*
*Finger lime, shaved fennel, red radish,
Campari jelly*

MAINS

Aged Fillet of Beef · *gf · nf · df**
*Sauce Béarnaise, red wine jus,
hand cut double cooked fries*

Pan Fried Market Fish · *df · nf · gf**
*Pearl couscous, sautéed courgette,
roasted lemon sauce, squid ink tapioca crisp*

Chickpea & Parsley Fritter · *df · gf · nf · vv*
*Smoked aubergine, poached vine tomato,
kasundi, pomegranate & mint salad*

Seared Lamb Loin · *gf · nf · df**
*Aubergine purée, semi-dried Roma tomatoes,
fried polenta, roasted garlic jus, rosemary oil*

DESSERTS

Crème Brûlée · *gf · nf*
A BSB classic

Dark Chocolate Crémeux · *gf · nf*
Chocolate sablé, cocoa nib tuille, Otaki raspberries

Macadamia Milk Panna Cotta · *df · gf · vv **
Roasted peaches, hibiscus jelly, macadamia praline

Apricot Tart
Frangipane, apricot kernel & mascarpone ice cream

Match with a glass of Framingham Noble Riesling ... 17
Finish with a round of Limoncello or mini Espresso Martinis ... 10pp

