



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

Beetroot Pressé · gf · nf · df* · vv*
*Grilled fig, goat's cheese, chives,
watercress, vincotto*

Duck & Pistachio Terrine · df · gf
Brandied prunes, cornichons, Dijon mustard

Octopus Carpaccio · df · gf · nf
*Chorizo vinaigrette, orange,
fried capers*

MAINS

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

Pan Fried Market Fish · nf · gf*
*Diamond shell clams &
potato chowder, chives*

Chargrilled Romaine · gf · nf · df* · vv*
*Carrot, sesame & ginger sauce, artichoke & caper
salsa, pecorino, nori crisp*

Braised Lamb Shank · gf · nf · df*
*Soft polenta, gremolata, sautéed kale,
honey Marsala sauce*

DESSERTS

Crème Brûlée · gf · nf
A BSB classic

Italian Chocolate Torte · gf
Black Doris plum coulis, whipped mascarpone

Sticky Toffee Madeleines · nf
Brown butter Ice Cream, toffee sauce

Roasted Feijoa & Coconut Sundae · gf · df · nf*
Walnut brittle, palm sugar caramel, coconut tuile

*Match with a glass of Astrolabe 'Wrekin' Late Harvest Chenin Blanc ... 17
Finish with a round of Limoncello or mini Espresso Martinis ... 10pp*

