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## Starters

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### Fish Cakes

vinegar chips, Nori salt and roasted garlic aioli  
-55-

### Duck Samosa

slaw and plum sauce  
-75-

### Chickpea Fries (V)

smoked chilli aioli and fire roasted spicy  
tomato salsa  
-55-

### Parmesan Panna Cotta (V)

baby beets and basil  
-55-

### Mussel Tortellini

lemon cream sauce, black garlic and roasted  
tomato  
-85-

### Bone Marrow

pulled beef, jus with brioche and bone marrow  
butter  
-55-

### Beef Fillet Tartare

poached egg and crispy onions  
-90-

### Salmon Rice Paper Spring Roll

with slaw  
-130-

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## Mains

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### Chalmar Beef Short Rib

chipotle puree mash, roast vegetables, and  
soy jus  
-180-

### Lamb Shank

crushed garlic and rosemary potatoes, red  
wine onion, vegetables and jus  
-235-

### Smoked Pork Belly

sesame soy potatoes, apple, carrot, beetroot  
slaw, and maple soy jus  
-165-

### Chipotle Marinated Chicken Thighs

corn salad, quinoa, sugar snap peas, and spicy  
tomato puree  
-155-

### Confit Duck Leg

roasted red cabbage, butternut, tender stem  
broccoli, truffle, and jus  
-155-

### Lamb Rump

spinach and pea puree, roasted duck fat potatoes,  
black garlic, vegetables, and red wine jus  
-210-

### Beef Fillet

miso mushrooms, tender stem  
broccoli, confit potato, and jus  
-195-

### Muse bowl (V)

chickpea and bean falafel, beetroot, roasted red  
cabbage, spicy butternut and tender stem broccoli  
- 90-  
with chorizo -115-

### Creamy Broccoli and Basil Pesto Risotto (V)

with brown mushroom, sugar snap pea, and  
parmesan  
served with pine kernels (V)  
-110-  
served with chicken and chorizo  
-129-



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## Curries

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All curries are served with black rice, raita and naan

### Lamb Curry

-155-

### Chicken Butter Curry

-110-

### Falafel Butter Curry (V)

-85-

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## Lighter Side

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### Pulled Pork Taco

with salsa, guacamole, and herb aioli

-65-

### Lamb Wrap

with tzatziki, salsa, and hand cut chips

-99-

### Pulled Pork and Coleslaw Wrap

with hand cut chips

-90-

### Meatball Wrap

with Napolitana sauce, mozzarella cheese, basil and hand cut chips

-85-

### Falafel Wrap

with tzatziki, salsa, and hand cut chips

-70-

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## Salads

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Add chicken +30

### Quinoa with green apple, celery, cucumber, parsley, yoghurt and macadamia nuts (V)

-60-

### Herb salad with tomato, olives, cucumber, feta and vinaigrette (V)

-60-

### Warm quinoa, chickpeas, chilli and garlic broccoli, almonds, spicy red pepper sauce and yoghurt cheese (V)

-80-

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## Pasta

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Substitute pasta for quinoa for a gluten free option +15-

### Pulled Beef Short Rib

cubed vegetables, creamy jus sauce, and parmesan

-89-

### Beef and Chorizo Meatballs

with Napolitana sauce, basil, and parmesan cheese

-85-

### Chicken and Mushroom

in a creamy tomato sauce with parmesan

-90-

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## Pizza

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### Chicken, Chorizo, Harissa, and Feta

-75-

### Meatball and Basil

-80-

### Lamb, Caramelised Onion, Mint, and Yoghurt Cheese

-80-

### Roasted Red Pepper, Olive, and Feta (V)

-65-



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## Desserts

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### **Caramel Fondant**

chocolate ganache, Maldon sea salt, almonds, with vanilla pod ice cream  
-60-

### **Deep Fried Almond and Cranberry Nougat**

champagne jelly, sherbert, and rosewater ice cream  
-55-

### **70% Valrhona Chocolate Torte**

cashew crumble and miso caramel ice cream  
-75-

### **Apple Mille Feuille**

creme patissiere and plum sorbet  
-60-

### **Vanilla Pod Crème Brulee**

thyme crumb and burnt honey ice cream  
-60-

### **Vegan Dark Chocolate Mousse**

coco nib soil and berries  
-60-

**Also, check out our cake display**