



SEASONAL MENU

AUTUMN BOWL 24

ROAST PARSNIP, BEETROOT, CHERRY TOMATO, SPINACH,
MIX BEANS, RADISH, FETTA, MIX SEEDS & HONEY LEMON
TAHINI DRESSING

MEATING ROOM CLUB SANDWICH 25

HOUSE SMOKED PASTRAMI, SHREDED CHICKEN, CHEESE,
BACON JAM, MUSTARD DRESSING, SLAW SERVED
W/ CHIPS

PAN FRIED SALMON 32

BEETROOT, CHAT POTATOES, HARISSA CARROTS, TAPENADE
SALSA, ON BRAISED FENNEL PUREE

CRUMBED LAMB SHOULDER 32

SHAVED CUCUMBER, ROAST CHERRY TOMATOES,
BEETROOT, CARROTS & CHARRED BROCCOLINI, PEA MINT
PUREE

CRISPY CHICKEN 30

(SKIN ON)

MARINATED CHICKEN BREAST, BRAISED LENTIL BEANS,
VEGETABLE CASSOULET, PROSCIUTTO & RED WINE JUS

DESSERT 12

STICKY DATE PUDDING

Date jus, fresh berries, and salted caramel gelato

TRUFFLE CHOCOLATE TART

Almond praline, berry glaze and vanilla ice cream

APPLE AND RHUBARB CRUMBLE

Persian floss, maple glaze and salted caramel gelato

DESSERT PLATTER FOR 2 22

A taste of all 3 desserts