



## - ENTRÉE -

### Potato, Parsnip & Apple Soup

Parsnip chips

GF NF

\$20

### Caramelised Shallot & Fig Tart

Goat cheese, red wine syrup

NF

\$22

### Smoked Salmon

Orange, fennel, avocado, caviar & celery salad with citrus dressing

GF DF NF

\$25

### Chicken & Shiitake Mushroom Terrine

Pickle shiitake, prosciutto & Madeira shallots

NF

\$24

### Mushroom & Brown Butter Risotto

Fresh herbs, grated Parmesan cheese

GF NF

\$22

### Chicken Tortellini

Pumpkin velouté

NF

\$22

## - SIDES -

### Freshly Baked Focaccia

DF VE

\$10

### Cucumber, Celery & Radish Salad

VE

\$12

### Braised Root Vegetables

GF DF V

\$12

### Roasted Heirloom Carrots With Labneh & Dukkha

GF NF V

\$12

### Speakers Hand Cut Chips

V

\$12

## - MAIN -

### Chickpea Casserole, Spinach & Basmati Rice

GF VE

\$30

### Seafood Broth

Fish medley, clams, mussels

\$38

### Roasted Spatchcock

Caramelised figs & red cabbage, celeriac purée & mushroom

NF

\$35

### Braised Oxtail

Poached crayfish, potato purée & red wine jus

GF NF

\$38

### Lamb Shank

Green pea purée, garlic, mash & roasted carrots

NF

\$36

### Beef Eye Fillet

Soft polenta, mushroom & bone marrow

GF NF

\$42

## - DESSERT -

### Apple Tarte Tatin

Vanilla bean ice cream, Calvados caramel

NF

\$16

### Crisp Nougatine Cannelloni

Passionfruit curd, raspberry coulis, yogurt sorbet & berries

GF

\$16

### Strawberry Soufflé

White chocolate ice cream, strawberry compote

NF

\$16

### Chocolate Fondant With Nougatine Biscuit & Toffee Sauce

\$16

### Cheese Board Selection & Crackers

\$20

DF | Dairy Free GF | Gluten Free NF | Nut Free V | Vegetarian VE | Vegan

We will always endeavor to cater for all dietary requirements. Please be aware that there is a risk that traces of allergens may be transferred during preparation. Therefore, we are unable to guarantee that any item sold is completely free from all traces of allergens including shellfish, dairy, gluten and nuts.