



- ENTRÉE -

Cauliflower & Smoked Fennel Soup

Crispy garlic croutons
GF NF VE
\$20

Twice-Baked Gruyère Soufflé

Tomato bisque
NF
\$22

Caramelised Tomato, Shallot & Feta Tart

Puff pastry, layered roasted tomatoes &
crumbled feta
NF V
\$25

Basil Marinated Salmon

Orange, fennel & asparagus salad
with citrus dressing
DF GF NF
\$26

Mushroom & Brown Butter Risotto

Fresh herbs, grated Parmesan cheese
GF NF
\$22

Chicken Tortellini

Pumpkin velouté
NF
\$22

- SIDES -

Freshly Baked Focaccia

GF NF VE
\$10

Pear, Radicchio & Rocket Salad With Honey Dressing

GF NF VE
\$12

Braised Root Vegetables with dill

GF VE
\$12

Roasted Carrots With Labneh & Dukkha

GF NF V
\$12

Speakers Hand Cut Chips

V
\$12

- MAIN -

Aubergine & Tomato Rogan Josh With Rice

GF NF VE
\$35

Crispy Pan-Fried Fish

Buttered Spinach, clams, poached cod cheeks
& fish sauce
GF NF
\$38

Roasted Spatchcock

Caramelised figs, red cabbage & celeriac purée
GF NF
\$40

Pan Seared Chicken Breast

Snap pea, shiitake mushroom, preserved lemon
& spring garlic consommé
GF NF
\$40

Lamb Shank

Roasted Carrots, garlic & green pea purée
GF NF
\$42

Beef Rump

Soft polenta, mushroom & Parmesan cheese
GF NF
\$42

- DESSERT -

Lemon Tart

Crème Fraîche
NF
\$16

Warm Granny Smith Apple pie

Vanilla ice Cream
NF
\$16

Chocolate fondant with nougatine biscuit & toffee sauce

NF
\$16

Crisp nougatine cannoli

Passionfruit curd, raspberry coulis, yogurt sorbet
& berries
GF
\$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.