

JULY SMALL TASTE MENU

½ Baguette 4 / whole 8

Mixed olives marinated w' rosemary and garlic 6

Aged balsamic, EVOO 6

French salted butter 4

Anchovy butter 4

Red Lentil Dahl, Smoky Yoghurt, Baguette 12

“Saskia Beers” Pastry Wrapped Cheese Kranskie, Tomato Relish 12

Duck and Cognac Parfait, Cracked Hazelnuts, Orange Syrup, Crostini 17.5

Shaved Wagyu Beef, Japanese Sauce, Spring Onion 22

Pistachio, Sesame Seed and Parmesan Chicken Crumb, Buttermilk Dipping Sauce 18.5

Whiting, Saffron Flavoured Batter, Lime 23.5

Goats Cheese, Parmesan and Thyme Pastry, With Rocket and Roast Tomato Aioli 15.5

Roast Winter Vegetables with Miso Mayonnaise 15.5

Triple Cream Brie, Drizzled Honey, Fig Biscotti 14.5

Blue Cheese, Crushed Walnuts, Crostini 14.5

Straight Cut Chips, Rosemary Salt 9.5

Caramel, chocolate and macadamia slice 8

Chocolate and walnut brownie, cream 8

Coffee / tea 4.5

Japanese sauce

4l bulldog ton katsu sauce
500g Japanese mustard

Pistachio chicken

1kg breadcrumbs
10 TBS ground sumac
10 lemons zest
600g chopped pistachio
2 ½ cups sesame seeds
3 cups grated parmesan

Miso mayonnaise

May:

1 egg yolk
1 tbs Dijon mustard
3 garlic cloves crushed
½ tbs cider vinegar
2 tbs tamarind paste
250ml sunflower oil
Mozzarella
Parmesan
Sour cream

Japanese mustard

bulldog ton katsu sauce

ground sumac

sesame seeds

cider vinegar

pistachios