

LONG PLAY

CHARCUTERIE

Selection of 4 items at \$24, 1 at \$8
*Smoked andouilles, duck ham,
pork cheek terrine, pickled mussels,
saucisson sec, peperone,
served with house pickles and bread*

STARTERS

Cured Swordfish Carpaccio \$ 20
*Dressed with verjus, with apple jelly, pickled
cucumber, crème fraîche and watercress*

Pan-seared Hokkaido Scallops \$ 22
*With red thai curry, toasted cashew puree and
caramelised pineapple*

Chipirones Rellenos \$18
*Squid stuffed with chorizo,
apple and caramelized onions
served on pea puree,
finished with saffron butter*

Sprouted Chickpea Falafels \$16
*Served with hummus, spiced eggplant
and dill yoghurt (V)*

MAINS

Neruda's Caldillo \$30
*NZ ling poached in rich, mild spicy broth,
a classic Chilean dish*

Beef Onglet \$33
*Grass-fed beef,
served on celeriac puree with mushrooms,
parsley chimichurri and beef jus*

Zucchini & Eggplant Cannelloni \$27
*Filled with spinach, walnut and truffle,
served with seared halloumi,
basil and confit tomato pesto (V)*

SWEETS

Chocolate Mousse \$12
*Dark rum, coffee, candied hazelnuts
and earl grey ice cream*

Grapefruit Crème Brulee \$12
With orange liqueur and confit grapefruit

Peach Liqueur Parfait \$12
*Served with borgona sorbet
(strawberry and red wine)*

CHEESE

Fried Choux Bites \$12
*Deep-fried choux pastry
filled with blue cheese cream,
coated in honey and served with
fresh pear and candied walnuts*

Artisanal Cheeses
Selection of 3 items at \$32, 1 at \$13
*Pouligny St Pierre, Westcombe Cheddar,
Colston Bassett Stilton,
served with seed loaf and matching sides*