Restaurant WEEK

DINNER MENU 2026



Restaurant & Bar

Grilled Baby Gem v

Warm blue cheese dressing, garlic bread

Salmon Rillette

Potted salmon with lemon zest and dill, sealed with clarified butter, served with crusty baguette

Fried Duck EggJonny's home raised duck egg, Crispy potato rosti, crème fraiche, parmesan shavings, watercress orange salad

Pork Belly ConfitRoast cauliflower, raisins, walnuts, capers, sherry vinaigrette

Daube De Beuf

Beef shortrib slowly braised in a rich red wine jus, bacon, French beans, buttery horseradish mashed potato

Pan-Roasted Chicken Breast

Roast winter vegetables, fondant potato, jus

Tomato & Spinach Risotto *V*Roast tomatoes, goats' cheese, white wine, parmesan

Seared Yellowfin Tuna (local when available)
Calamari & mussels slowly simmered in shrimp bisque with roasted peppers

Molten Chocolate Pudding

Berry crème fraiche

Classic Cherries Jubilee

Vanilla ice cream and almond biscotti

vegetarian /

\$59

PLUS 18% SERVICE CHARGE



