



A la Carte - Spring

Entrée

- Freshly Shucked Natural Oysters, Shallot & Sherry Vinegar: ½ dozen / dozen – 18 / 33
Roast Beetroot & Goats Cheese Mille Feuille, Walnut Pesto, Rocket - 15
Citrus Cured Ocean Trout, Pink Grapefruit, Shaved Fennel & Watercress Salad – 15
Coral Spiced Seared Scallops, White Bean Puree, Piquant Sauce - 16
Confit Pork Belly, White Radish, Coriander & Mint, Chilli Jam – 15
Duck Liver Parfait, Cornichons, Rocket, Toasted Brioche - 15

Main

- Roast Butternut Squash, Caramelized Onion, Goats Cheese & Spinach Tart, Rocket, Parsley Pesto - 22
Parmesan Crusted Fillet of Barramundi,
Shitake Mushroom, Asparagus, Baby Spinach, Romesco Sauce – 28.50
Traditional Pork Sausages, Champ, Peas & Onion Gravy – 19.50
Char Grilled Pork Cutlet, Pumpkin, Feta & Sage Polenta, Courgette Chutney – 28.50
Seared Duck Breast, Carrot & Orange Puree, Potato Galette, Star Anise Jus – 29
Saddle of Spring Lamb,
Crushed New Potatoes, Minted Peas & Broad Beans, Baby Carrots, Red Wine Jus – 29
Char Grilled 300g Sirloin Steak, Home Cut Chips, Green Beans, Herb Butter – 29.50

Side

- Soda Bread & Butter – 5
Mixed Leaf Salad, Balsamic Dressing – 7
Oven Dried Tomato, Goats Cheese & Rocket Salad – 8
Seasonal Vegetables – 7
Champ – 7
Roast Garlic & Rosemary Baby Potatoes – 8

Dessert

- Lemon Tart, Raspberry Sorbet – 12
Iced Coconut & Malibu Parfait, Caramelized Pineapple, Raisin Biscotti - 12
White & Dark Chocolate Terrine, Orange & Cardamom Syrup, Candid Peel – 12
Selection of King Island Cheese, Pear & Apple Chutney, Lovosh, Toasted Walnut Bread – 16 / 28
Vittoria coffee – 4
Barry's & Twinings Teas – 4

Head Chef – Kirk Maguire (Dublin)

Lunch: Friday to Sunday 12noon - 3pm

Dinner: Tuesday to Saturday 6pm – 10pm / Sunday 5pm - 9pm

Amex & Diners Cards will incur a 2.5% merchant fee to the bill total