

ALLUVIAL

SMÖRGÅSBORD

OPEN SANDWICHES ARE AVAILABLE FROM THE BUFFET, PLEASE HELP YOURSELF

SMOKED SALMON

dill mayonnaise, shaved red onion, capers, rocket, wholemeal bread 11

ROAST TURKEY BREAST WITH RED SQUARE BRIE

cranberry compote, dark Rye bread 11

ROAST PORK & KOLHRABI SLAW

apple sauce, dark Rye bread 11

CRAB & AVOCADO

pickled radish, wasabi aioli, wholemeal bread 11

À LA CARTE LUNCH

SANDWICHES & BURGERS

BREAD & DIPS

grilled sourdough, olive tapenade and cream cheese, hommus, basil aioli 13

CHARGRILLED SCOTCH FILLET STEAK SANDWICH

caramelised onion, truffle aioli, tomato, toasted Turkish bread, French fries 21

REUBEN SANDWICH

pastrami, sauerkraut, pickles, gratinated gruyère, Rye bread 19

CRUMBED FILLET OF HAKE BURGER

sauce gribiche, iceberg lettuce, pickled cucumber, brioche bun, French fries 18

CHARGRILLED BEEF BURGER

smoked apple wood cheddar, black pepper ketchup, pickled jalapeño, sesame brioche, French fries 21

MEAT

PAN FRIED VEAL SCHNITZEL

celeriac apple rémoulade, heirloom tomato salad 22

CHARGRILLED EYE FILLET 180G

glazed spring vegetables, roast garlic pomme puree, Béarnaise sauce 29

CHARGRILLED LAMB BACK STRAP

Mount Zero lentils, fetta cheese, mint, shaved red onion, parsley, lemon, olive oil 29

VEGETARIAN

GOAT CHEESE TERRINE

slow roast cherry tomato, black olive tapenade, confit potato and celeriac 22

SALADS

CLASSIC NIÇOISE SALAD

seared yellow fin tuna, green beans, potato, olives, tomato, anchovies, egg, lettuce, balsamic dressing 18

VIETNAMESE BEEF SALAD

marinated beef, bean shoots, pickled vegetables, peanuts, nouc cham dressing 18

CHICKEN CAESAR SALAD

chargrilled chicken breast, baby romaine leaves, white anchovies, Parmesan cheese, homemade oven baked croutons, egg, crispy bacon 18

STARTERS

SPRING PEA SOUP

lightly smoked pancetta 11

POTTED SHRIMP SPREAD

chargrilled sourdough, garden salad 11

PICKLED HEIRLOOM BEETROOT & GOAT CHEESE

heirloom tomatoes, candied walnut, extra virgin olive oil 12

NATURAL OYSTERS

half dozen Sydney rock oysters, shallots, red wine vinaigrette, lemon, sea salt 16

SPICED TUNA TARTAR

nori seaweed, ponzu dressing, toasted sesame 11

BEEF CARPACCIO

capers, garlic chips, heirloom tomatoes, lemon, pink salt, extra virgin olive oil 12

FISH

MOULES FRITES

half kilo of Port Arlington mussels, light white wine sauce, French fries, aioli 25

PAN FRIED FILLET OF ATLANTIC SALMON

risotto, smoked salmon, crème fraîche, lemon, white wine 26

PAN FRIED FILLET OF OCEAN TROUT

pea and chorizo fricassee, marjoram citronette, lemon, olive oil 28

SIDES

CAULIFLOWER GRATIN 7

STEAMED GREEN BEANS 7

GARLIC POMME PURÉE 7

MIXED GARDEN SALAD 7

FRENCH FRIES AND AIOLI 7

PARMESAN AND ROCKET SALAD 7

DESSERTS

GLAZED BREAD & BUTTER PUDDING

baked with a touch of orange rind on a base of Dshel Croissants 9

CHOCOLATE FONDANT

rooftop honeycomb, vanilla bean ice cream, fresh strawberry coulis, almond tuile 9
(baked to order, please allow 20 minutes)

MADAGASCAN VANILLA BEAN PANNA COTTA

homemade rhubarb consommé, flat spun sugar 9

PASSIONFRUIT CRÈME BRÛLÉE

lemon butter shortbread 9

CINNAMON DUSTED CHURROS

warm Belgian chocolate sauce, strawberries 9