

MAINS

SIARIERS		WIATINS	
GREEN MINESTRONE SOUP [V] Minestrone soup with fresh basil pesto	8.00	CORN FED ROASTED CHICKEN BREAST  Mushroom and asparagus fricassee	20.00
CRAB ROULADE  Avocado, burnt orange, pickled cucumber,brown r crème fraîche, crostini	<b>12.00</b> meat	RISOTTO [V]  Spinach and mushroom risotto with crispy shallot and mascarpone cheese	<b>17.00</b> rings
PRESSED PIG CHEEK TERRINE Pig cheek with apple, hazelnut, and horseradish	9.00	<b>WILD SEA BASS</b> Mussel and saffron stew, sea veg, caper and raisin	<b>25.00</b>
SEARED SCALLOPS Scallops with roasted carrot mousse, gremolata,	<b>12.00</b> pancetta	PAN ROASTED COD FILLET Rosemary, chickpea & chorizo stew	22.00
BURRATA [V] Heritage tomatoes, olive crumb, red pepper pesto	10.00	CHARRED CURRIED CAULIFLOWER [VE] Falafel, harissa chickpea, pickled turnips, hazelnuts and sesame	16.00
BULGOGI BEEF TACOS  Beef tacos with kimchi, kewpie mayonnaise, coria and red cabbage slaw	<b>9.00</b> Inder,	PORK TENDERLOIN  Pork tenderloin with peas, pancetta, Madeira jus	23.00
TIGER PRAWNS Chilli, garlic, parsley butter, lemon, charred sourdo	<b>11.00</b> bugh	<b>GRILLED DOVER SOLE</b> Shallot and caper Beurre noisette	32.00
SALT & PEPPER FRIED SQUID  Cucumber and coriander dipping sauce	9.00	SIDES	4.00
CRISPY PORK BELLY 9.00 Teriyaki glaze, spring onions, chilli, sesame and peanuts		Triple cooked chips, Orange braised carrots, Mac and Cheese, Mix salad, green beans, Creamy mash potatoes, Tender stem broccoli, chilli, garlic, soy and sesame	

## FROM THE JOSPER

**STARTERS** 

JUMBO KING PRAWNS	38.00	THE GALLERY BURGER	16.00		
Succulent king prawns served with a cucumber and mango salad		8oz patty, brioche, bacon jam, apple wood cheese sauce, lettuce, tomato, and pickles			
10 OZ FILLET	35.00	12 OZ RIB EYE	35.00		
10 OZ SIRLOIN	30.00	LAMB CUTLETS	34.00		
All grilled meats are served with fries, sautéed mushrooms, and roasted tomato					
ADD A SAUCE TO YOUR GRILL: Green peppercorn. Blue cheese butter. Confit garlic butter. Béarnaise 2.					