

# the Grill

## Starters

<b>Pandoro Bread</b> with butter medallion	3.5
<b>Assorted Bread Platter</b> , with sun dried tomato, basil pesto, aged balsamic, olive oil and a herb infused mascarpone	9.5
<b>Game Tasting Plate (For Two)</b> , game terrine, rabbit rilette, venison scotched egg with ciabatta bread and quince chutney	19.5

## Entrées

<b>Potato and Leek Soup</b> , with streaky bacon and sweet corn crème fraiche	16.5
<b>Caramelised White Onion And Pecorino Tart</b> spring onion puree and red chard cress	17.5
<b>Roast Chicken Rilette</b> , with Armagnac thyme and garlic with grilled foccacia and cornichons	18.0
<b>Marinated Calamari Strips</b> , crumbed with coconut, sesame seeds and spicy Thai dressing	18.5
<b>Braised Duck Leg</b> , spring roll and croquette orange, plum and sage relish	20.5
<b>Herbed Crayfish And Scallop Ravioli</b> with crispy leeks, red cress and pernod cream	21.0

## Mains

<b>Deconstructed Beetroot Infused Vegetarian Risotto</b> , baby carrots, broccolini and parmesan tuile	34.0
<b>Plat Du Jour</b> changed daily; your waiter will advise	37.0
<b>Basil and Pine Nut Stuffed Chicken Supreme</b> , red pepper mash and savoy cabbage	38.0
<b>Poisson Du Jour</b> , pan fried with saffron and lemon risotto, broccolini, vine tomato and nut brown butter	38.5
<b>Slow Roasted Loin of Pork</b> , kumara fondant, buttered choi sum, red current infused jus	38.5
<b>Lamb Short Loin</b> , with a spring onion mousseline potato, parmesan baked zucchini, baby carrots, rosemary and roasted garlic jus	41.5

## Grills

Your preferred **cut of meat** served with hand cut wedges, crispy onion rings, petit tossed salad and shaved parmesan. **Your choice of sauce** (please select one): triple peppercorn, wild mushroom & thyme, red current & cabernet, classic béarnaise, garlic & parsley butter

<b>Peri Peri Marinated Chicken Supreme (200gm)</b>	37.0
<b>Tuna Loin (200gm)</b>	38.5
<b>Prime Angus Sirloin (200gm)</b>	38.5
<b>Prime Angus Ribeye (200gm)</b>	39.0
<b>Prime Angus Beef Fillet (200gm)</b>	39.5

## Sides

<b>Broccolini Au Gratin</b> with gruyere cheese	
<b>Classic Caesar Salad</b> with cos lettuce, garlic croutons and shaved parmesan	
<b>Walnut and pear salad</b> rocket leaves, blue cheese with vinaigrette dressing	
<b>Sautéed Potatoes</b> , with caramelised onions and parsley	
<b>Shoestring Fries</b> with garlic aioli	Small 7.0
<b>Steamed Autumn Vegetables</b> with herbed olive oil	Large 10.0