

## starters

Seared duck foie gras, parma ham pomme puree, caramelised shallots, crispy sage 13.00

Rabbit and pork rilette, pickled heritage carrots, spiced carrot coulis 11.00

Home cured and mesquite smoked salmon tartare, Martini and chive veloute 11.00

Langoustine bisque, poached king prawns, star anise ice cream, red chilli caviar 13.00

Roasted figs, stilton, rocket, pecan nuts, honey balsamic drizzle 9.00

Tossed leaf salad with avocado, tequila flamed papaya, spiced beluga lentils, red onion, chilli, lime and coriander vinaigrette, celery and granola 9.00

## mains

Spiced pork belly confit, roasted sweet potato, spring onions, pickled fennel, coriander 20.00

Roasted guinea fowl with butter confited shallots and baby carrots, chestnut mushrooms, pancetta mash, white wine demi 22.00

Roast rack of lamb, crushed new potatoes, edamame and peas, minted pea puree, black olive and anchovy breadcrumbs 24.00

Fillet of sea bass, roasted asparagus, pomegranate, toasted almond and sesame quinoa salad with mint, pea shoots and candied lemon zest vinaigrette, prawn butter 22.00

Smoked sesame tofu and cucumber risotto, pickled radish, orange and coconut creme, toasted pine nuts 18.00

**After-dessert cheese will take some time to come up to ideal temperature: please order early in your visit to avoid a wait**

## offers

Vanilla scented duck egg creme brulee 6.00

Homemade mango sorbet, roasted pineapple 6.00

Triple chocolate brownie, homemade vanilla ice cream, salted caramel sauce 7.00

Baked Black Forest Cheesecake, Berry and Cherry compote, chocolate ganache 7.00

## holy smoke main menu

lunch and dinner

## after afters

Truffles: Orange and hazelnut; Espresso; and rum and ginger dark chocolate truffles (6) 5.00

Cheeses: Mature goats cheese, Chaumes and blu in vinaccia with flatbreads, preserves and white truffle honey (serves 2) 14.00

*Please ask about any allergies or food intolerances.  
We do not levy a service charge but tips are always welcome.*

**holy smoke**  
**casual lunch**  
12 noon to 3pm

Bacon wrapped roulade of chicken and goats cheese, home fries, kale pesto  
12.00

Slow roasted lamb leg shepherds pie, crushed pea mash, buttery kale 12.00

Crispy sweet potato gnocchi with nutmeg wilted spinach, mushroom ketchup,  
pickled mushrooms and toasted pecan nuts 12.00

The holy smoke hand-chopped steak burger, smoked Monterey Jack cheese,  
tomato and onion relish, smoky frites, chipotle mayo 16.00

**If you're parked on the yellow line over the road during lunch you will very likely  
be ticketed.**

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