

## starters

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

Seared scallops, pea  
puree, pickled carrot and  
snow peas, pea shoots  
13.00

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

Langoustine bisque risotto  
with cured and torched  
prawns, star anise aioli,  
celery, candied red chilli  
12.00

Roasted peaches, goats  
curd mousse, toasted  
walnuts, balsamic  
reduction, honey  
vinaigrette 10.00

Teriyaki beetroot, roast red  
onion, garden radish and  
fresh leaf salad, toasted  
almonds, chilli vinaigrette  
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

Slow braised Osso Buco,  
saffron risotto, gremolata  
creme fraiche, parmesan  
crisp 24.00

Pan roasted swordfish,  
aubergine, raisin and  
pumpkin seed quinoa.  
Shallot, chilli and caper  
salsa  
22.00

Harissa spiced butternut  
squash, herbed lentil  
falafel, garlic courgette,  
truffled cauliflower puree,  
toasted walnuts 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, Galliano rhubarb  
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 offers

Truffles: Plain; Violet; rum  
and coconut 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

Smoked duck ragu, tagliatelle, orange and parsley 12.00

Cream of guinea fowl pot pie, cabbage, mustard, pancetta mash, buttery kale  
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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