

Appetizers

Saffron mussel bisque with Lodge-made cob
\$15

Salad of pan-seared sea scallop frisée, shaved fennel and asparagus garnished
with white truffle and orange emulsion
\$16.50

Poppy-seed crusted tiger prawns with summer carrot and squash risotto
\$16

Slow roasted spice-rubbed pork belly,
with caramelized apple, red French lentil fritter and salsa verde
\$14

Shoots and sprouts salad of caramelized pears, shallots and beets with a sangria
vinaigrette and finished with crumbled stilton croutons
\$14