

ALLUVIAL

DINNER MENU

STARTERS

SPICED LAMB NICOISE

HARISSA SPICED LAMB LOIN, GREEN BEANS, CHAT POTATOES, GOATS CHEESE, TOMATO AND MINTED DRESSING **26**

CHAR GRILLED CALAMARI

SERVED WITH HOMEMADE PICKLED CUCUMBER, CHARRED ZUCCHINI, GARLIC AIOLI AND PARSLEY SALT **26**

SEARED SCALLOPS

AIR DRIED PANCETTA, COMPRESSED GINGER MELON, FRIED BLACK RICE AND SHELLFISH BISQUE FOAM **28**

SOUP OF THE DAY

CHEF'S SOUP OF THE DAY, SERVED WITH CRUSTY SOURDOUGH BREAD AND BABY HERBS **18**

VENISON LOIN

SAUTÉED BROCCOLINI, HEIRLOOM CARROTS, BRAISED SHALLOTS, CRANBERRY COMPOTE AND PARSNIP PURÉE **28**

SUPER SALAD

WILD RICE AND QUINOA SALAD, MEDLEY OF ROASTED VEGETABLES, WILD ROCKET, GRILLED HALLOUMI AND BASIL DRESSING **26**

SEASONAL SIDES 10

SMOKEY PAPRIKA FRIES

BUTTERED MASH

SAUTÉED BROCCOLINI

ORGANIC GREEN LEAF SALAD

SAUTÉED GREEN BEANS

POTATO WEDGES WITH SOUR CREAM

PLEASE ADVISE ONE OF OUR STAFF MEMBERS IF YOU HAVE SPECIFIC DIETARY REQUIREMENTS

MAINS

FISH OF THE DAY

TOMATO AND CHORIZO RAGOUT, SNOW PEAS, CHAT POTATOES WITH HERBED CRAB BUTTER **38**

SPICED PORK CUTLET

GRILLED ROMAINE, HOMEMADE APPLE CHUTNEY, SERVED WITH FENNEL, WALNUT AND ROCKET SALAD WITH PLUM SAUCE **38**

EYE FILLET - 250 GRAMS

BUTTER BEANS, SAUTÉED ASPARAGUS, CELERIAC REMOULADE, CAFÉ DE PARIS BUTTER AND PORT WINE JUS **60**

RATATOUILLE STACK

HOMEMADE TOMATO CHUTNEY AND RACLETTE BECHAMEL **34**

PUMPKIN RAVIOLI

WILTED SPINACH, SAUTÉED ZUCCHINI AND GORGONZOLA BUTTER SAUCE **32**

ROASTED DUCK BREAST

SAUTÉED BABY CARROTS AND BROCCOLINI, APPLE RHUBARB PUREE, SULTANA COMPOTE AND HONEY MUSTARD JUS **42**

SQUID INK LINGUINI

KING PRAWNS, SCALLOPS, CALAMARI AND CLAMS WITH SHELLFISH BISQUE **42**

OSSO BUCCO

BRAISED VEAL SHIN, BUTTERY MASHED POTATOES, SAUTEED SWISS CHARD AND SWEET POTATO CHIPS **32**

LAMB LOIN

DUKKHA CRUSTED LAMB LOIN, MINTED PEA PUREE DUTCH BABY CARROTS, ROASTED GARLIC AND ROSEMARY JUS **46**

ATLANTIC SALMON

MOUNT ZERO LENTILS, SAUTÉED ASPARAGUS, LEEK AND PINK SHALLOT COMPOTE **38**

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DESSERT MENU

LEMON TART 18

FLAMED FRENCH MERINGUE, LEMON CURD IN A CRUNCHY BISCUIT BASE SERVED WITH RASPBERRY GEL

VANILLA ÉCLAIRE 19

GONTRAN CHERRIER'S CHOUX PASTRY FILLED ÉCLAIRE WITH CRÈME PATISSIERE, SERVED WITH BLOOD ORANGE SORBET AND CHOCOLATE SAUCE

BANOFFEE PIE 19

DOLCE DE LECHE, TOPPED WITH FRESH BANANA, SOFT WHIPPED CREAM AND CHOCOLATE SHAVINGS

HOT CHOCOLATE BROWNIE 18

HOT CHOCOLATE FUDGE SAUCE, CANDIED NUTS AND VANILLA BEAN ICE CREAM

CHEESE PLATTER 24 FOR 120GRAMS OR 36 FOR 240GRAMS

SELECTION OF VICTORIAN CHEESE, WATER CRACKERS, FRUIT LOAF, QUINCE JELLY AND DRIED FIGS

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