

Bistro Menu

SATURDAY 2nd NOVEMBER

Snacks

Croquettes 7
Salt cod or truffle & parmesan

Breads & dips 6

Small Plates

Mushroom raviolo 10
With a mushroom & thyme consommé

Garic & almond soup 9
with toasted ciabatta

Potted Dexter Beef 9
with toast, butter, pickles

Large Plates

10oz Dr Aged Dexter Ribeye 32
Homemade Fat chips, roasted shallot, buttered chard
Choose from Foraged mushroom sauce or
Café de Paris butter

Dexter Beef Bourguignon 26
With buttery mash

Bouillabaisse 26
with rouille toasts

Squash and sage risotto 19
topped with roasted squash and hot honey

To Finish

Ricotta doughnuts with roasted figs & thyme sugar 8

Chocolate & peanut butter tart with Miso caramel and a peanut butter praline 8.50

Sides

Tenderstem Broccoli 4

Buttered Chard 4

Parmesan & truffle fries 5.50





FODDER

DINNER MENU

\$30 per person

Select one dish from each course