

porgie + MR JONES

Winter Dinner Menu

three course \$75

to start

Salmon tartare with confit egg yolk, whipped horseradish crème fraiche, brioche crostini and charred lemon

Entrée

Apple glazed quail with cauliflower puree and hazelnuts

Warm hens egg with soft smoked polenta, chorizon and raclette (available vegetarian)

Seared scallop with black pudding and Tuscan cabbage puree

Mains

Grass fed Scotch fillet with café de paris butter and French fries

Lamb Backstrap with celeriac puree, mustard cress and baby carrots

Seared Salmon Fillet w/ green pea puree, potato rosti + crème fraiche

Creamy risotto with colorful cauliflower + truffle pecorino

Sides

Shared salads for the table

Sweets

Classical Lemon Tart w/ crème fraiche + berry powder

Blackberry and Almond Crumble w/ vanilla ice cream + burnt honey sauce

Pot de crème with organic maple syrup and sea salt

Cheese Board w/ apple, quince + crisp bread