

O'Connell Street Bistro

\$65 per person

2 course Lunch

Angus eye fillet, braised Beef, crispy potato pave,
Jerusalem artichoke puree & Shallot Tarragon jus

Market Fish, seared Tuna, Crab, Gnocchi, Cloudy Bay Clams,
Bouillabaisse & Rouille

Twice baked Parmesan soufflé, Gorgonzola cream, Pear, Celery,
Walnuts & Fig chutney

*served w hand cut Agria fat chips
& seasonal Greens, smoked Bacon & confit Garlic*

"Pineapple Lump"

Glazed milk chocolate mousse, Pineapple marshmallow & sorbet

Tahitian Vanilla crème brulee

Butterscotch panna cotta, Rhubarb, Caramel & Buttermilk ice cream

Espresso

O'Connell Street Bistro

\$80 per person

3 course menu

Crispy peppered Squid, Wasabi aioli, Chilli Soy Caramel

Pork belly, Cauliflower custard, pickled Vegetables & black vinegar master stock

Jerusalem Artichoke, Bulgar wheat & black Truffle risotto,
Hazelnut beurre noisette & smoked Egg yolk

Angus eye fillet, braised Beef, crispy potato pave,
Jerusalem artichoke puree & Shallot Tarragon jus

Market Fish, seared Tuna, Crab, Gnocchi, Cloudy Bay Clams,
Bouillabaisse & Rouille

Twice baked Parmesan soufflé, Gorgonzola cream, Pear, Celery,
Walnuts & Fig chutney

*served w hand cut Agria fat chips
& seasonal Greens, smoked Bacon & confit Garlic*

"Pineapple Lump"

Glazed milk chocolate mousse, Pineapple marshmallow & sorbet

Tahitian Vanilla crème brulee

Butterscotch panna cotta, Rhubarb, Caramel & Buttermilk ice cream

Selection of Cheeses

Espresso

O'Connell Street Bistro

\$115 per person

Pork belly, Cauliflower custard, pickled Vegetables & black vinegar master stock

Crayfish, Jerusalem Artichoke, Bulgar wheat & black Truffle risotto,
Hazelnut beurre noisette & smoked Egg yolk

Kingfish ceviche, Papaya, Coconut & Thai dressing

Classic Steak tartare

Angus eye fillet, braised Beef, crispy potato pave, Jerusalem artichoke puree & Shallot & Tarragon jus

Market Fish, seared Tuna, Crab, Gnocchi, Cloudy Bay Clams, Bouillabaisse & Rouille

Twice baked Parmesan soufflé, Gorgonzola cream, Pear, Celery, Walnuts & Fig chutney

Leelands Lamb rump, Cannellini beans, Ricotta tortellini, smoked Bacon
& spiced Pumpkin puree

*served w hand cut Agria fat chips
& seasonal Greens, smoked Bacon & confit Garlic*

Selection of Cheeses

“Pineapple Lump”

Glazed milk chocolate mousse, Pineapple marshmallow & sorbet

Tahitian Vanilla crème brulee

Butterscotch panna cotta, Rhubarb, Caramel & Buttermilk ice cream

Espresso w our own handmade Chocolates