



Ngiyakuthanda

## TO DRINK

Glass of Champagne Lallier R.018 Brut NV

## ENTRÉE

(Please choose one per person)

### King Prawn

Chermoula marinated, romesco sauce topped with lightly toasted almonds

### Black Angus Beef Cheeks

Celeriac & potato purée, veal jus, onion petals

### Roasted Shawarma Cauliflower (V)

Cauliflower purée, roasted grapes, lightly toasted almonds, fried kale, Asian dressed cauliflower leaves and basil oil

### AGED Wagyu Tartare

Wagyu Girello & dry-aged Rib-Eye, confit egg yolk, condiments, bone marrow & Parmesan miche crostini

## MAIN

(Please choose one per person)

### Traditional Dry AGED New Yorker 400g

O'Connor Grain-Fed 150 Days. Grilled to perfection with our unique basting and served with crunchy chips or farm salad, and your choice of sauce

### Rib-Eye 350g

Shorthorn Grain-Fed 150 Days, MB 2+. Grilled to perfection with our unique basting and served with crunchy chips or farm salad, and your choice of sauce

### Fillet 300g

Shorthorn Grain-fed 150 Days, MB 2+. Grilled to perfection with our unique basting and served with crunchy chips or farm salad, and your choice of sauce"

### Ribs Platter

A combination of beef and pork ribs. Slow-cooked and finished on a flaming hot char-grill with our unique basting, served with crunchy chips or farm salad

### Atlantic Salmon Fillet

Braised Brussels sprouts, baby peas and leeks, with creamy smoked salmon sauce, basil oil

### Baby Spatchcock

Char-grilled with chilli & apricot basting, beef dripping potatoes, green tahini, veal jus

### Roasted Harissa Eggplant (V)

Braised lentils, roasted mushrooms, dill yoghurt

**SAUCES** - Barbeque Relish, Hot African Chilli, Peppercorn, Creamy Garlic, Blue Cheese, Creamy Mushroom

## TO SHARE

### Greek Salad

Cos lettuce, cucumber, tomato, marinated olives, crumbled feta, red onion and Greek dressing

## DESSERT

(Please choose one per person)

### Earl Grey Chocolate Tart

Hazelnut dentelles, orange mascarpone

### Pistachio & White Chocolate Pastry

Coconut chiffon, pistachio & white chocolate ganache, honey, shredded coconut, fior di latte gelato

### Artisanal Cheese

Choose any two cheeses, served with condiments and crackers

- |                           |              |           |   |
|---------------------------|--------------|-----------|---|
| 1. Ford Farm Cheddar      | Cow's milk   | UK        | Sharp, crumbly and modern cheddar flavour                 |
| 2. Onetik Bleu Des Basque | Sheep's milk | France    | Nutty, sweet flavour, floral aftertaste (Rugged Pyrenees) |
| 3. Meredith Dairy Chèvre  | Goat's milk  | Australia | Subtle salt and citrus flavour in a light, fluffy texture |