




WORLD SERIES

Part of an ongoing series; our kitchen team are looking around the World for inspiration.

We begin in Australia.

26th & 27th January



GRASS FED BUFFALO KEBAB 12
Treacle Glaze, Potato Salad, Horseradish



CHEESE & SAGE DAMPER BREAD 10
Vegemite Butter

POTATO & COURGETTE FRITTATA 10
Pea & Broad Bean Salsa Verde



WILD KANGAROO STRIP 28
Crash Hot Potato, Bush Tomato Jam, Shiraz Reduction

HONEY & GINGER MARINATED FREE RANGE OSTRICH 28
Pok Choi, Plum & Cherry Jam, Macadamia Dukkah, Fig Dressing



LINE CAUGHT RED SNAPPER 30
Braised Onion, Mixed Wild Mushrooms,
Caper, Lemon & Parsley Sauce, Citrus Oil

SALT BAKED ORGANIC BEETROOT 20
Roasted Fennel, Whipped Ricotta, Compressed Apple,
Garlic & Rosemary Carrot, Carrot Top Pesto

LAMINGTON PAVLOVA 10
Butter Cake, Toasted Coconut, Berry Compote, Chantilly Cream,
Torched Meringue, Liquorice Ice Cream

A note on Australia Day
Australia Day is a day for respect, reflection and celebration.
A day to remember the Aboriginal and Torres Strait Islander
peoples that have suffered,
a day to teach about the history of the formation of the
country and respect the Indigenous Australian peoples.
And to celebrate the nation that Australia has become today.

Our Meats

Mozzarella Buffalo

We've all heard of Buffalo Mozzarella, this is Mozzarella Buffalo from those very same farms in Italy! Fed on native grasses and herbs such as oregano, the meat is rich in flavour, B vitamins, protein and has lower calories and cholesterol than its cattle counterpart. Cattle, and Buffalo in particular, are superb at recultivating the land.

Wild Kangaroo

Very lean, organic and rich in iron.
Living wild and feeding on indigenous shrubs it means they are not dependant on further grain farms to maintain.
So, healthy, minimal environmental impact and they belch a lot less than sheep or cows, meaning a much smaller amount of methane is released into the atmosphere.

Free Range Ostrich

Lower in saturated fats and cholesterol than chicken and high in iron, potassium, zinc and much more, even being described as a superfood.

Essentially giant chickens with a tiny water footprint.
(Our last minute alternative to Emu)

Our Exotic meat is supplied by exotic meat specialist Kezie Foods, and we are proud to be dealing with the company, who hold a BRCGS AA+ accreditation.

We fully understand that there are small groups of hunters who may not adhere to the guidelines when out hunting - That is why we take great care in sourcing from a reputable company like Kezie, ensuring our customers are consuming only the very best, ethically & that products are sustainable.