

STARTERS

GREEN MINESTRONE SOUP [V] Minestrone soup with fresh basil pesto	8.00	BURRATA M Heritage tomatoes, olive crumb, red pepper pesto	10.00
CRAB ROULADE Avocado, burnt orange, pickled cucumber,brown i crème fraîche, crostini	12.00 meat	BULGOGI BEEF TACOS Beef tacos with kimchi, kewpie mayonnaise, coriar and red cabbage slaw	9.00 nder,
PRESSED PIG CHEEK TERRINE Pig cheek with apple, hazelnut, and horseradish	9.00	TIGER PRAWNS Chilli, garlic, parsley butter, lemon, charred sourdou	11.00 ugh
SEARED SCALLOPS Scallops with roasted carrot mousse, gremolata,	12.00 pancetta	TRUFFLED POLENTA CHIPS [VE] Polenta chips with truffle and mushroom mayonna	7.00 aise
MAINS			

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CORN FED ROASTED CHICKEN BREAST Mushroom and asparagus fricassee	20.00	PAN ROASTED COD FILLET Rosemary, chickpea & chorizo stew	22.00
RISOTTO Spinach and mushroom risotto with crispy shalld and mascarpone cheese	17.00 ot rings	CHARRED CURRIED CAULIFLOWER VE Falafel, harissa chickpea, pickled turnips, hazelnuts, and sesame	16.00
WILD SEA BASS Mussel and saffron stew, sea veg, caper and rais	25.00	PORK TENDERLOIN Pork tenderloin with peas, pancetta, Madeira jus	23.00

FROM THE JOSPER

JUMBO KING PRAWNS	38.00	THE GALLERY BURGER	16.00			
Succulent king prawns served with a cucumber and mango salad		8oz patty, brioche, bacon jam, apple wood cheese sauce, lettuce, tomato, and pickles				
10 OZ FILLET	35.00	12 OZ RIB EYE	35.00			
10 OZ SIRLOIN ON THE BONE	30.00	LAMB CUTLETS	34.00			
All grilled meats are served with fries, sautéed mushrooms, and roasted tomato						
SAUCES: GREEN PEPPERCORN BLUE CHEESE BUTTER CONFIT GARLIC BUTTER BÉARNAISE						

SIDES

TRIPLE COOKED CHIPS | ORANGE BRAISED CARROTS | MAC AND CHEESE | HOUSE MIX SALAD | 4.00 GREEN BEANS | TENDER STEM BROCCOLI, CHILLI, GARLIC, SOY AND SESAME