

The Gallery

B A R A N D B R A S S E R I E

MIXED OLIVES **4.00** BREAD & BUTTER **4.00**

IBERICO CHARCUTERIE BOARD FOR TWO **18.00**

Morilla vera, Lomito, Chorizo, Salchichon, cornichons, olives, balsamic onions, crisp bread

À LA CARTE STARTERS

[M] FRENCH ONION SOUP *Crouton, gruyere cheese* **8.00**

SCALLOPS *Roasted carrot puree, crispy pancetta, gremolata* **12.00**

TIGER PRAWNS *Chorizo, chilli, garlic, white wine, charred sour dough* **11.00**

MUSSELS MARINIÈRE *Shallots, garlic, white wine, cream, grilled sour dough* **9.00**

BABY SQUID *Coriander & lime mayonnaise, fresh chilli, spring onions, coriander cress* **9.00**

[M] BEETROOT & GOATS CHEESE *Balsamic, hazelnuts, raspberry* **8.00**

CRISPY PORK BELLY *Teriyaki glaze, spring onions, chilli, sesame, peanuts* **9.00**

CHICKEN & DUCK LIVER PARFAIT *Apple & grape chutney, toasted brioche* **9.00**

À LA CARTE MAINS

ROASTED LAMB RUMP *White bean puree, mint & black garlic jus, crispy potato galette* **25.00**

[M] BUTTERNUT SQUASH RISOTTO *Sage & pine nut beurre noisette, kirsch crème fraîche* **17.00**

CORNFED CHICKEN SUPREME *Fondant potato, truffled celeriac, pancetta, forestiere sauce* **22.00**

ROASTED DUCK BREAST *Porto shallots, sweet potato gratin, cherry jus* **22.00**

SLOW COOKED BEEF SHORT RIB *Soft polenta, braised red cabbage* **25.00**

PAN ROASTED COD FILLET *Rosemary, chickpea & chorizo stew* **22.00**

PAN ROASTED SALMON FILLET *Curried mussel stew, sea vegetables, grilled potato* **21.00**

SEAFOOD BUCATINI *Tomato, white wine, parsley, garlic* **17.00**

WHOLE LOBSTER *Confit fennel, saffron aioli, samphire, tarragon foam* **55.00**

FROM THE JOSPER

THE GALLERY BURGER *Bacon jam, Applewood cheese sauce, baby gem, tomato, house pickles* **16.00**

TOMAHAWK STEAK 1.2kg FOR TWO *Peppercorn sauce, bernaise sauce, choice of four sides* **70.00**

CHATEAUBRIAND 600g FOR TWO *Girolle sauce, mash potatoes, garlic spinach* **70.00**

10oz FILLET STEAK **35.00** 10oz SIRLOIN STEAK **30.00** 12oz RIBEYE STEAK **35.00**

12oz PORK T-BONE **25.00** LAMB CUTLETS **34.00**

All grilled meats are served with fries, sautéed mushrooms, and roasted tomato

ADD A SAUCE *Green peppercorn, Blue cheese butter, Confit garlic butter, Béarnaise* **2.00**

ADD A SIDE *Potato rosti with sour cream & paprika, Creamy mash potato, Triple cooked chips, French fries, Tender stem broccoli with chilli garlic & soy sauce, Sauté winter greens, Truffled macaroni cheese, Spinach with shallot, garlic & cream sauce, House mix salad* **ALL SIDES 4.00**