

## MOUNTBATTEN FLATBREAD

(Sharing - min 2)

Classic, Fromage Blanc, Caramelised Onions  
Fromage Blanc, Mushrooms  
Sourdough with Extra Virgin Olive Oil, Balsamic Vinegar

## STARTER

Duck Confit with Scotch Egg, Pickled Cucumbers and Dill Sauce  
Hokkaido Scallops with Fennel and Pork Sausage, Shimeji Mushrooms, Shaved Cauliflowers and Herb Oil  
Smoked Salmon with King Crab and Apple Stick  
Spinach Salad with Pear, Walnuts, Cranberries and Stilton Dressing

## SOUP

Green Peas Soup with Smoked Ham Hock and Shaved Ricotta  
Lobster Bisque with Jumbo Crab Meat and Armagnac

## HOUSE CHARCUTERIE

Platter (sharing, \$15 per person - min 2)  
*Foie Gras Mousse, Mountbatten Pork and Duck Terrine, Home-Smoked Duck Breast, Kurobuta Ham, Duck Rillettes, Sourdough Toast*

## POULTRY / LAMB / PORK

Spatchcock with Caramelised Lemons, Onion Jam, Asparagus and Desiree Mash  
Lamb Shoulder with Smoked Eggplant, Bulgur Tabbouleh and Harissa Yoghurt  
Crispy Kurobuta Pork Hock, Roasted Apple, Horseradish Salsa Verde  
Braised Wagyu Beef Cheeks with Red Wine Sauce, Desiree Mash and Caramelised Carrots

## SEAFOOD

Cone Bay Barramundi with Charred Fennel, Citrus Salad and Extra Virgin Olive Oil  
Red Emperor Fillet with Eggplant Kasundi and Caramelised Lemon

## PASTA/ RISOTTO

Mushroom Risotto, Parmigiano Reggiano and Fresh Herbs **18**  
8 Spaghettini Carbonara "al Dente", Pancetta, Organic Yolk, **16**  
10 Pecorino Romano  
6 Beef Ragout Pappardelle, Parmigiano Reggiano **16**  
Planted-based Chopped Steak with Mushrooms and Chestnut Ragout, Semi-dried Tomato Coulis **19**

## 15 HOUSE DRY AGED BEEF

*Served with Baby Romaine Salad and Ranch Dressing*

16 Flat Iron Beef Angus (200 gm) **29**  
14 Ribeye Black Angus (200 gm) **32**  
13 Striploin USDA Prime (200 gm) **35**  
Tenderloin Black Angus (150 gm) **40**  
Beef Wellington (200 gm) **55**

Selection of sauce

13 *Béarnaise/ Black Pepper/ Mushroom Cream / Red Wine Jus / Diane Sauce*

## 15 SIDES

- Boiled Mixed Greens with Olive Oil and Lemon
- Potato Purée
- Roasted Agria Potatoes
- Sauté Brussels Sprouts with Pancetta
- Baby spinach with Garlic

**8**

## DESSERT

20 Crêpes Suzette **14**  
Chocolate Fondant, Nougatine Biscuits and Caramel Sauce **16**  
24 Apple and Rhubarb Crumble with Vanilla Ice-cream and Custard Sauce **13**  
22 "Royal" Bread and Butter Pudding with Berries Compote, Salted Caramel, Vanilla Bean Ice-cream **14**  
24 Choice of Soufflé **15**  
• Vanilla Bean  
• Dark Chocolate  
22 British Cheese Board with Condiments **22**