

Solera



sharing food, wine and stories

Oyster - vinegar, pear, curry oil (min 3)	8ea
Diamond Clam - tempura, citrus glaze, lime	7ea
Fig Tart - buffalo curd, tarragon, pine nuts	7ea
Beef Skewer - wagyu, chimichuri, cream, garlic	8ea
Flat Bread - house butter, mixed seeds	8
Trevally - cold smoked, watercress dressing, radish	22
Caramelised Cabbage - swede, miso, seaweed, walnuts	20
Venison Tartare - sherry dressing, fermented grapes, egg yolk	26
Chicken Tortellini - chicken pate, charred spring onion, chicken broth	22
Celeriac - truffle, hazelnut and thyme pesto, mushroom	32
Chicken - grilled spring chicken, tamarind, pickled red cabbage	36
Pork - scotch fillet, pork skin granola, mustard glaze	36
Fish - grilled snapper fillet, butter milk, yeast	38
Steak - wood fired scotch fillet, onion ketchup, cumin	38
Potato Rosti - smoked mayo, Japanese spice	14
Charred Broccolini - parsley & anchovie dressing, almond, lemon	14
Chocolate Tart - hazelnut praline, milk stout ice cream	14
Basque Cheesecake - pistachio, quince	14

Chef's Menu 85PP

Designed for the whole table to share a selection of our favourite dishes.

