

Solera



sharing food, wine and stories

Snacks

from this section we suggest 1 snack per person

- Natural Oyster (minimum 3)** - vinegar, pear, curry oil **8 each**
- Aubergine** - cherry tomato, pine nuts, spiced carrot **8**
- “Fish & Chips”** - tuna, potato pave, smoked clam mayo **9**
- Lamb Tartare** - oyster custard, nashi, sesame **9**
- Paua** - creamed paua, choux pastry, squid ink **10**

Small Plates

from this section we suggest 1 small plate per person to share

- Cos Lettuce** - beetroot escabeche, pine nuts, lemon curd **22**
- Smoked Swordfish** - almond milk, shiitake, flying fish roe **26**
- Octopus** - melon, yuzu, capsicum, pinenuts **28**
- Pork Belly** - peanut hoisin, green beans, pineapple **28**
- Beef Skewers (2)** - wagyu, courgette, sunflower seeds, chilli **28**

Vegetables

from this section we suggest 1 vegetable plate for 2 people to share

- Cauliflower** - brie sauce, walnuts, parmesan **25**
- Courgette** - aubergine, harissa, buffalo curd **28**

Large Plates

from this section we suggest 1 large plate for 2 people to share

- Pork Hock** - chorizo dressing, fried shallots, shishito **40**
- Swordfish** - grilled swordfish steak, pil pil sauce **42**
- Duck** - 1/2 fire roasted duck, soy bean glaze **46**
- Steaks** - bone marrow jus, shallots, black garlic
 - 250g Scotch Fillet** **46**
 - 400g Sirloin on the Bone** **52**

Chef's Menu	75pp
<i>add 3 oysters</i>	<i>20pp</i>

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

