

SHABBAT MENU

SOUP

Soups are 1.1 litres & GF

Classic chicken	\$18
Cauliflower, saffron & coconut (VE)	\$18
Lokshen (500g)	\$10
Matza balls	\$1.5

FISH

Teriyaki salmon, pickled ginger <i>160g portion, GF</i>	\$13
Honey & Dijon mustard salmon <i>160g portion, GF</i>	\$13
Herring - 260g, GF	
Classic schmaltz	\$9
Mustard	\$9
Pickled herring salad	\$9
Chilli	\$9
Mustard	\$9
Egg keichel & crackers box	\$8
Pack (3 varieties herring, crackers)	\$30

Seared tuna, sesame, ponzu <i>700g, GF</i>	\$110
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SIDES

Asian fried rice <i>1kg, V, GF</i>	\$24
Classic potato kugel <i>4 portions, V, GF</i>	\$24
Garlic & rosemary roast potatoes <i>1kg, VE, GF</i>	\$24
Roast vegetable medley <i>1kg, VE, GF</i>	\$26
Roasted broccoli, lemon zest <i>1kg, VE, GF</i>	\$34
Miso roasted eggplant, sesame <i>1kg, VE</i>	\$28

SALADS

Salads are approximately 4 portions & VE / GF

Roasted cauliflower salad, tahini	\$26
Caramelised fig & orange salad, walnuts	\$28
Quinoa, pumpkin & roquette salad	\$28
Kale & red cabbage salad, balsamic	\$26

MAINS

Chinese peking style duck, plum sauce <i>6 portions butterflied</i>	\$100
Corned beef brisket, mustard <i>600g, GF</i>	\$58
Crumbed chicken schnitzel <i>500g</i>	\$34
Crumbed chicken schnitzel (GF) <i>500g, GF</i>	\$38
Moroccan style chicken steaks <i>200g, GF</i>	\$16
Paprika roasted chicken <i>Butterflied / cut into 6, GF</i>	\$60
Red wine braised beef cheeks <i>500g, GF</i>	\$55
Slow braised lamb shoulder, jus <i>500g, GF</i>	\$58
Sous vide Scotch fillet roast, jus <i>500g, GF</i>	\$60

DESSERT

Apple & red berry compote <i>980ml, VE, GF</i>	\$24
Chocolate mousse, GF <i>980ml</i>	\$21
<i>individual shots</i>	\$5.5
Deconstructed lemon curd, GF <i>1.1 litre</i>	\$24
<i>Individual shots</i>	\$5.5
Mini lamingtons x 8	\$16
Fresh mango tapioca puddin, VE, GF <i>1.1 litre</i>	\$18
<i>Individual shots</i>	\$5.5
Black forest cake, glazed cherries <i>8" round</i>	\$40
Assorted macarons <i>10 pieces, GF</i>	\$20
Apple rhubarb crumble <i>4 portions / foil tray, GF</i>	\$18
Cherry pie <i>4 portions / 1 pie</i>	\$21
Hot chocolate self saucing pudding <i>Served with berry compote, 4 portions</i>	\$22