

Entrees

Oysters	3.50 each / 20 half dozen
Roast Scallops with Peas and Iberico Ham	24
Butter Poached Lobster Tortellini with Spiced Carrot Broth	25
Pressed Chicken Confit with a Salad of Yabby Tails, Sweetcorn and Basil	22
Lasagna of White Rabbit and Morels with a White Onion and Thyme Veloute	20
Fresh Figs with Goats Cheese, Merlot Vinegar, Pistachios and Wild Rocket	18

Mains

Steamed Pink Snapper with a Sautè of Courgette Flowers, Cuttlefish and Curry Spices	34
Grilled Marlin with Shaved Fennel, Poached Beetroot and Orange Salad	30
Roast Skate Wing with a Ragout of Braised Duck, Shallots, Asparagus and White Beans	28
200 Day Grain Fed Rib Eye of Beef with Thyme Roasted Potatoes, English Spinach and Bone Marrow	36
Crisp Pork Belly with Raw 'Choucroute', Pomme Pont-Neuf and Caramelised Calves Sweetbreads	32
Rump of Riverina Lamb with Cous-Cous and Ratatouille	30
Ravioli of Roast Pumpkin, Mascarpone and Fontina with Sage, Almond and Roman Beans	28

Sides

Mixed Leaf Salad	8
Salad of Oxheart Tomatoes, Shallots, Sommariva Olives and Balsamic Vinegar	8
Steamed Baby Potatoes with Lemon and Parsley	7
Snow Peas and Sugar Snaps	10
Additional Bread Roll	1

Pre-Ritz Menu

Forty-Five Dollars

Two Courses including Coffee/Tea. Out by 7.30 PM.
Please let us know prior to dining if you wish to have the Pre-Ritz.

Dessert

Bread and Butter Pudding with 'Crème Catalana' Ice Cream	15
Hot Chocolate Fondant with Malt Ice Cream	16
Iced Parfait of White Chocolate and Espresso with Hazelnut Praline	
Raspberries	16
Kensington Pride Mango Cheesecake	14
Chilled Cherry Soup with Coconut and Lemon Sorbet	15
Selection of Cheese	20