

Solera



sharing food, wine and stories

Flat Bread - house butter, mixed seeds	8
Oyster - vinegar, pear, curry oil (min 3)	8ea
Fig Tart - buffalo curd, tarragon, pine nuts	6ea
Chicken Paté - brioche, dill mayo, shallots	7ea
Prawn - daikon, curry, sesame	7ea
Trevally - cold smoked, watercress dressing, radish	22
Cabbage - swede, miso, seaweed, walnuts	20
Beef Skewer - wagyu, chimichuri, sour cream	25
Venison Tartare - sherry dressing, egg yolk	26
Celeriac - hazelnut and thyme pesto, mushroom, truffle	28
Chicken - grilled spring chicken, tamarind, pickled red cabbage	30
Pork - pork scotch, pork skin granola, mustard glaze	36
Fish - grilled snapper fillet, butter milk, yeast	38
Steak - wood fired scotch fillet, onion ketchup, cumin	38
Potato Terrine - smoked mayo, seaweed, Japanese spice	14
Charred Broccolini - parsley & anchovy dressing, almond, lemon	14
Chocolate Tart - hazelnut praline, milk stout ice cream	15
Basque Cheesecake - pistachio, quince	15

Chef's Menu **75pp**

add 3 oysters **20pp**

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

