

B R U N S W I C K  
eatery • bar • terrace

## Bar Snacks

**Warm marinated olives**, citrus zest, herbs & grilled sourdough (vg) (gf)

**Turmeric spiced tempura cauliflower**, fried curry leaf & rasam mayonnaise (v) (df)

**Maris piper thick cut chips** & chilli ketchup (vg)

**Garlic sourdough**, cream, parsley, French cheese fondue & pickles (v)

**Burnt orange salad**, chilli, lambs lettuce & crystalized walnut (vg) (n)

**Brick oven sourdough flat bread**, dukkah, garlic, baby kale, hazelnut oil (vg)

**Whipped natural smoked haddock**, green onion charcoal, olive oil, grilled sourdough & lumpfish roe

**Crispy smoked mussels**, wakame, cultured cream & nori

**Grilled Atlantic salmon skewer**, green onion, lime & tare (gf) (df)

**Crispy fried monkfish checks** & dill pickle mayonnaise (df)

**Habachi chicken wing skewer**, baby leek, sesame & tare (gf) (df)

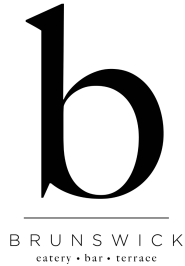
## Sourdough Pizzas

**Summer truffle**, ricotta & pecorino (v)

**Neapolitan**, san marzano, buffalo mozzarella, basil (v)

**Razor clam**, cream, fried garlic, bonito chilli oil & smoked salt

**Grilled veal belly**, smoked mozzarella, pickled red chilli & parsley



## Medium Sharing

**Cast iron seared saganaki cheese**, confit lemon, fennel seed salt & sourdough crisp bread (v)

**Hibachi grilled calamari**, fennel, olive oil & lemon (gf)

**Bluefin otoro crudo**, lemon, lime, French melon, chives, olive oil & sourdough melba toast (df)

**Sea bass ceviche**, papaya, pickled habanero, lime & avocado oil (gf) (df)

**Charred octopus**, charcoal mayo, hazelnuts, chilli, lime & nectarine (gf) (df) (n)

**Grilled quail**, tamari, yuzu, mustard, coriander & pickled chilli (gf) (df)

**Wagyu tartare**, sherry vinegar gel, cornichon, quail yolk, parsley oil & sourdough crisp bread (df)

**Duck ragu**, sourdough toast, pecorino cheese & gremolata (n)

## Large Sharing (for 2 – 3'ish')

**Eggplant baked in salt**, barley, feta, parsley & warm cumin dressing (gf) (v)

**Chitarra cacio e pepe**, butter & Parmesan (v)

**Grilled black bream**, tamari, crushed tomato, sesame & Thai basil (gf) (df)

**Lobster mac & cheese** & Parmesan breadcrumbs (a)

**Grilled sea bass**, sun choke & sauce vierge (gf) (df)

**Roasted label rouge chicken**, seared oyster mushroom & black garlic jus (gf) (df)  
\*please allow 45 minutes cooking time

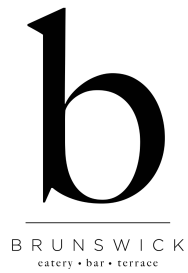
**Duck lasagna** & duck skin pangritata (a)

**Japanese veal schnitzel**, sesame, pickled cabbage & tomato dressing (df)

**Slab cut wagyu pastrami**, cabbage & au poivre sauce (gf) (a)

**Beef shortrib** & a la "bourguignon" (gf) (df) (a)

All sauces available non-alcoholic on request



## Burgers

**Crispy grain burger**, puy lentil, quinoa, mushroom, buckwheat, purple sauerkraut & garlic mayo (vg)

**Triple cream brie burger**, organic Australian minced beef, purple mustard & French onion soup beignet

**Cambozola organic burger**, organic Australian minced beef, rocket, aioli & caramelized onion

## Sides

**Grilled courgette**, pickled grapes, feta & fennel seed (v) (gf)

**Endive salad**, ruby grapefruit, chives & Dijon dressing (vg) (gf)

**Grilled asparagus & shaved black truffle** (v) (gf)

**Pomme puree** (v) (gf) + add shaved black truffle

## Desserts

**Pineapple roasted over charcoal**, lime & muscovado granita (vg)

**Lamington soufflé & coconut sorbet** (v)

**Peppermint crisp soufflé & chocolate sorbet** (v)

**Raspberry semi fredo**, bitter chocolate & lemon balm (v) (n)