



★★★★



Two Rosettes for
Culinary Excellence

Melbourne's Number One Venue for Great Food and Entertainment



Thursday 2nd May

7.00pm - 7.45pm - 8.30pm

6 Courses £39.95 Per Person
(wine pairing £20)

Harpur's Bread
Onion and nigella seed loaf
harpur's malt loaf

Starter
Wood pigeon
boudin noir, beetroot & stilton

Fish Course
Skrei cod
mango, chilli, coriander, curry, sweet potato & cauliflower

Main Course
Lamb loin
braised lamb breast, jerusalem artichoke, black olive, courgette & tomato

Pre Dessert
Peanut butter, banana & jam

Dessert
Dark chocolate & cherry gâteaux
caramelised white chocolate, honey ice cream

(v) suitable for vegetarians (ve) vegan (gf) gluten free (w) wine/ale recommendation for this dish

Gluten free dishes: please note, most of our dishes can be adapted to offer a gluten free option, please ask staff for details

Nuts, allergies and dietary requirements: We regret we cannot guarantee our food products are totally nut free. Some of our dishes contain nuts and other dishes may contain nuts or nut traces. If you have any allergies or special dietary requirements please consult a member of staff and ask to see our recipe book detailing all the ingredients we use in our dishes. If you are in any doubt, please select another dish from our menu.