

'THE BUTCHER & THE CHEF'

Dry Aged Meat Dinner

Every Thursday evening in September

Antipasti

House made Charcuterie - Duck prosciutto, pork & truffle pancetta
and lamb bresaola

One Bite

Pork fat challah with cultured butter
Smoked duck liver parfait tart with 63°C duck yolk and lime dust
Mini dry aged tartare on cassava crisp

Entree

House smoked beef brisket with dry aged miso consommé and
burnt onion cream

Main

50g in house Dry aged Beef
90 day, 120 day, 150 day
Served with condiments & whipped smoked hollandaise and jus

Sides

Wagyu fat potato mille feuille
Radicchio Salad

Dessert

Bone marrow and fig creme brûlée