

ABERDEEN

ON BROADWAY | MENU

\$70 3 course

\$55 2 course – choice of

Starter/main or

Main/dessert

STARTERS

Venison

Coffee crusted venison with green gazpacho, drunken fig, green olives with port gastrique

New Zealand Salmon

Honey marinated salmon with avocado, fennel, asparagus, beets with orange verjus dressing

Duck Liver Parfait

Red wine poached pear, date chutney and lavosh

Risotto

Beetroot risotto with goats' cheese, fresh pomegranate, maple walnuts

MAINS

Angus Pure Eye Fillet

Angus Pure eye fillet resting on a garlic potato mash, portobello mushroom, seasonal vegetables, bearnaise and red wine jus

Lamb

Sous vide lamb rump with pea puree, puy lentils, glazed carrots and lamb sauce

Chicken

Free range chicken breast stuffed with bacon, sweet potato and maple puree. Served on crumbed camembert, broccolini with cranberry almond sauce

Gnocchi

House made potato & parmesan gnocchi with tomato, spinach, pine nuts and sage beurre noisette

DESSERTS

Chocolate Brownie

Dark chocolate brownie with crème anglaise and vanilla bean ice cream

Pavlova

*Classic pavlova with Chantilly cream
And fresh berries*

Panna Cotta

Vanilla panna cotta with ginger parfait