

ABERDEEN

ON BROADWAY | MENU

\$70 3 course

\$55 2 course – choice of

Starter/main or

Main/dessert

STARTERS

Bruschetta

Topped with vine ripened tomatoes,
basil, feta ,balsamic reduction
and olive oil

New Zealand Salmon

Pan seared salmon with beetroot,
horseradish, pickled grape and
salsa Verde

Beef Cheeks

Red wine braised beef cheeks with
caramelised onion puree, in chimichurri

Duck Liver Parfait

Red wine poached pear, date chutney
and lavosh

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 with fondant, kumara,
crumbed sweetbread, caponata salsa
in mint jus

Chicken

Crispy skinned chicken breast in
mushroom and bacon sauce,
slow cooked vine tomato, potato
and chive beignet

Risotto

Pumpkin and feta with baby spinach

DESSERTS

Chocolate Brownie

Dark chocolate brownie with mixed
berry compote and vanilla bean ice cream

Cheesecake

Lemon cheesecake with lemon curd and
Italian meringue

Panna Cotta

Vanilla panna cotta, blueberry parfait and
coffee poached pear