

ABERDEEN

ON BROADWAY | MENU

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ENTRÉES

Breads and Dips	12
Grilled flat breads and lavosh served with dukkah, pear and date chutney, balsamic reduction, beetroot relish and olive oil	
Bruschetta	15
Topped with vine ripened tomatoes, basil, feta, balsamic reduction and olive oil	
Duck Liver Parfait	19
Red wine poached pear and date chutney with lavosh	
Ravioli	19
Squash and goats' cheese stuffed ravioli, maple walnuts, zucchini ribbons, basil oil and nutmeg ricotta	
Beef Salad	19
Marinated angus beef, roasted beetroot, spiced toasted pumpkin seeds, dukkah pumpkin, goats' cheese, cherry tomatoes, cucumber, topped with basil vinaigrette	
Salmon	19
Za'atar Crusted salmon, beetroot and rosemary relish, goats' cheese, purple potatoes cooked in a vegetable broth	
Ribs	19
Smokey BBQ ribs served with a small side salad	
Calamari Salad	19
Salt and sichuan pepper calamari, chili, cos lettuce, cherry tomatoes, coriander, mint and citrus relish	

MAINS

Market Fish	37
Pan fried fish with saffron pickled veg, coriander salsa, salsa verde beetroot mushroom broth	
Lamb	37
Sous vide Lamb rump with a pistachio crust, roast parsnip, mint pearls, za'atar toasted eggplant, green beans wrapped in bacon, jus	
Chicken	36
Chicken breast stuffed with port wine smoked cheddar wrapped in bacon, saffron and mushroom consume, collard greens, lemon garlic chive crème fraiche and purple potatoes	
Paella	28
Sautéed shallots, garlic and collard greens and artichokes cooked in a saffron and smoked paprika sofrito finished with cherry tomato toasted almonds and lemon	
Pork Belly	37
Braised pork belly with fennel rub, ginger plum sauce, ginger poached pear, seared bok choy hoisin and a toasted sesame seeds finish with a pickled ginger garnish	
Caesar Chicken Salad	28
Roast chicken breast with smoked cheddar, bacon and garlic croutons served on cos lettuce topped with caesar dressing and poached egg	



THE GRILL

Eye Fillet The tenderest cut	200g 39 300g 43	T-Bone Sirloin on one side and a small fillet on the other	500g 45
Scotch Fillet Award winning. Tasty and juicy	300g 37	OP Rib Scotch fillet served on the bone (30 minute cooking time)	500g 44
Sirloin (Porterhouse) Full bodied, slightly firmer texture	300g 36	Add Salt and pepper prawns	4 prawns 8

All steaks served with seasonal vegetables, red wine jus
and your choice of potato and one sauce OR butter

POTATOES

- Roasted garlic creamy mash
- House fries
- Minted baby gourmet
- Au Gratin with parmesan
- Duck fat potatoes

SAUCES

- Béarnaise
- Horseradish
- Green peppercorn
- Blue cheese
- Mushroom
- Mustards: Hot English,
wholegrain or dijon

BUTTERS

- Sage, sea salt and roast garlic
- Café de Paris
- Garlic
- Truffle

SIDES 6.5

- Roasted spiced cauliflower
- Seasonal veg
- Sautéed brussel sprouts with bacon and pine nuts
- Roasted baby beetroot with goats' cheese and hazel nuts
- Roquette, pear, walnut and parmesan salad
- Garden salad with red wine vinaigrette
- Panko crumbed onion rings with aioli
- Portobello roast garlic mushroom

5.5

- Aberdeen fries
- Potato Au Gratin with parmesan
- Minted baby gourmet
- Roasted garlic creamy mash
- Duck fat potatoes

DESSERTS

Classic Crème Brulee	15
Chocolate Brownie Dark chocolate brownie with mixed berry compote and vanilla bean ice cream	15
Apple Tarte Tatin Caramelised apple tarte tatin with creme anglaise and maple & walnut ice cream	15
Cheese Cake Lemon cheese cake with lemon curd and Italian meringue	15
Panna Cotta Vanilla panna cotta, blueberry parfait and coffee poach pear	15
Trio of Ice Cream Flavours of the day Choice of chocolate or butterscotch sauce	13
Affogato Vanilla ice cream, double espresso and your choice of liqueur	16
Cheese Plate for One Served with lavish, pear and date chutney and walnut bread	
St Agur (Blue) - France	14
Ossau Iraty (Hard Cheese) - France	14
Over the Moon (Triple Brie) - New Zealand	14
All three cheeses	29

DESSERT WINES

Calabria Three Bridges Botrytis Semillion 2013 Australia	glass 9	56
De Bartoli << Noble One >> Botrytis Semillon 2014 Australia		72

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PORT

Taylor's Fine Tawny Port	15
Taylor's 10yr Fine Tawny	15
Taylor's Fine Ruby Port	15

WHISKEY & COGNAC

Johnnie Walker Black Blended Label - Blended Scotch	12
Jameson - Irish Whiskey	12
Laphroaig 10 year old - Scottish Single Malt	15
Chivas Regal - Blended Scotch Whisky	12
Glenfiddich 12 year old - Scotch Whisky	12
Glenmorangie - Single Malt Scotch Whisky	12
Dalmore 12 year old - Scotch Whisky	20
Dalmore 15 year old - Scotch Whisky	22
Talisker 10 year old - Single Malt Whisky	18
Monkey Shoulder - Triple Blend (Glenfiddich, Balvenie, Kininie)	14
Glenlivet 15 year old - Scotch Whisky	15
Highland Park 18 year old - Single Malt Scotch Whisky	24
Courvoisier - Cognac Very Special	16
Remy Martin - Cognac Very Superior Old Pale	18

LIQUEURS & DIGESTIVES

Limoncello	10
Peach Schnapps	9.5
Crème de Menthe	9.5
Galliano - Amaretto and Sambucca	9.5
Frangelico	9.5
Baileys	9.5
Kahlua	9.5
Tia Maria	9.5
Cointreau	10
Drambuie	10