

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

Calamari

Salt and Sichuan pepper calamari, chili, cos lettuce, cherry tomatoes, coriander, mint and citrus relish

Duck Liver Parfait

Red wine poached pear, date chutney and lavosh

Beef Salad

Marinated angus beef, roasted beetroot, spiced toasted pumpkin seeds, dukkha pumpkin, goats' cheese, cherry tomatoes, cucumber, topped with basil vinaigrette

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 a pistachio crust, roast parsnip, mint pearls, za'atar toasted eggplant, green beans wrapped in bacon, jus

Chicken

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

Sautéed shallots, garlic and collard greens and artichokes cooked in a saffron and smoked paprika sofrito finished with cherry tomato toasted almonds and lemon

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