

A L L A N

 SCOTT
 B I S T R O

Light Bites

SOUL BOWL Beets / tabouli / orange / cashewnaise heirlooms / shallot / citrus	23.00
LEEK AND ONION TART Ruff puff / house relish / greens	22.00
HOT SMOKED SALMON Fennel / toms / shallot / rocket / citrus	25.00
LOCAL CLAMS Lemongrass / coconut / kaffir lime	25.00
RILLETTES Spiced pork shoulder / cornichons / pickle / sourdough	22.00

Snacks

SOURDOUGH BATARD House baked / black garlic butter	10.50
FLATBREAD Smoked hummus / feta / tamari nuts	15.00
PACIFIC CEVICHE Coconut / lime / shallot / chilli	25.00
OLIVES Warmed / house marinated	10.00

Sides

Fries & aioli	10.00
Leaves & herbs	9.00
Tabouli	10.00
Agria potatoes, salsa Verde	12.00

Big Bites

HARISSA PUMPKIN Smoked hummus / nuts / seeds / pomegranate molasses / green herb dressing	27.00
BEEF SHORT RIB Bulgar wheat / wilted silver beet / cooking liquor reduction	35.00
TROYS HAPUKA Peal couscous salad / salsa Verde / herbs / caramelized lime	39.00
55 DAY AGED SIRLOIN Café de paris butter / agria / rocket & parmesan salad	35.00

Platters to Share

THE VINEYARD Cured meats / cheeses / pickled vege / condiments / lavosh	35.00
CHEESE PLATTER Selection of 3 / lavosh / fruits / condiments	25.00

Desserts

Espresso martini brulee	16.00
Dairy-free vanilla panacotta	16.00
Charred rhubarb tartlet	16.00
Jack's affogato	17.00

Shared 3 Course A taste from the Bistro

LOCAL CLAMS SMOKED HUMMUS FLATBREAD	
MASSAMAN BRAISED BEEF CHEEKS	
HARISSA PUMPKIN	
DUCK FAT AGRIA POTATOES	60.00 Per Person
HERBS & GREENS	-min 2 people-
STRAWBERRY & COCONUT PANNA COTTA	
CHEESE, FRUITS, LAVOSH	