

Classic

\$85pp

Bites

Handmade Sourdough Baguette, Cultured Butter (v)
Potted Prawn Toast, Cocktail Sauce, Fine Herbs (l) (df)

Starters

Cloth Aged Cheddar & Onion Tart, Goat's Curd, Wild Garlic (v)
Hay Smoked Ora King Salmon, Buttermilk, Dill, Capers (l) (gf)

Mains

Whole Farmhouse Stuffed Chicken, English Mustard Butter (gf)

Sides

Bitter Leaf Salad, Pear, Hazelnut (ve, gf, n)
Skin-On Chips (ve)

Dessert

The James Knickerbocker Glory

Premium

\$105pp

Bites

Handmade Sourdough Baguette, Cultured Butter (v)
Potted Prawn Toast, Cocktail Sauce, Fine Herbs (l) (df)
Ploughman's Tartelette (v)

Starters

Ham Hock Terrine, Piccalilli, Bone Marrow Toast (df)
Hay Smoked Ora King Salmon, Buttermilk, Dill, Capers (l) (gf)

Mains

Glazed Wagyu Beef Cheek, Brassicas, Kampot Pepper Sauce (gf)

Sides

Bitter Leaf Salad, Pear, Hazelnut (ve, gf, n)
Skin-On Chips (ve)

Dessert

The James Knickerbocker Glory

(v) vegetarian (ve) vegan (gf) gluten free (df) dairy free (n) contains nuts. Please notify staff of any food allergies.

A 10% surcharge applies on weekends, and 15% surcharge applies on public holidays. A 10% gratuity applies to the final bill for group bookings. All Visa, MasterCard & American. Express cards will incur a 1.65% processing fee.