



Gallery Restaurant

Entrée - \$16.50

Warm timbale of Swiss chard, pine-nuts, currants & ricotta on our toasted brioche

Jerusalem artichoke pikelet topped with goats' curd, lemon & rocket salad

Our cured salmon, Frank's toasted rye with chopped egg & French gherkins

Smoked pork hock, green bean salad, mustard dressing

Spinach tarragon soup with poached oysters (Rockerfeller) & a touch of Pernod

Chicken livers with Moroccan spicing, on glazed carrots, chickpea & parsley salad

Main - \$28.50

Brazilian-style cayenne black bean cake, sweet-corn, deep-fried plantain & tomato salsa

Blue-eyed trevalla, cauliflower purée, shoe-string chips, lemon herb dressing

Lamb curry with pooris, yoghurt dressing & chutney

Our cured duck leg on flageolet beans & chorizo sausage

Beef cheeks braised in stout, bacon dumplings & pearl onions

Pork stuffed with prunes on red cabbage with ginger sauce

Bread \$1.90

Roasted rosemary potatoes to share \$5.00

Salad of baby spinach with local olive oil vinaigrette \$6.50

Dessert - \$13.50

Sago, coconut milk, rhubarb & berries

Pear & chocolate strudel

Hot lemon pudding with lemon sauce

Orange crème caramel with candied oranges

It would be helpful if those eligible for discount (Gallery Members, PTIs) could inform us before the account is rung up. We do not prepare separate accounts. We are happy to supply a calculator to large groups