

Dinner Menu

STARTERS

Bread and butter (1,7)	5
Olives	5
Kelly's Oysters x3 Calamansi, seaweed oil (14)	12.5
Pea soup with ham and croutons (1,7)	7
Duck liver parfait with golden raisin and sour dough toast (1,3,7)	12
Tortelloni of artichoke and truffle with parmesan sauce (1,3,7)	15
Salmon Gravlax with fennel compote & toasted brioche (1,3,4,7)	16
Buffalo Wings with blue cheese sauce (1,3,6)	11.5
Crispy prawns in katafi pastry, garlic & parsley mayonnaise (1,3,2)	16

MAIN COURSE

Beer batter Fish and chips, crushed peas and tartar sauce (1,3,4)	20
Hyde Cheeseburger, pickle, caramelised onion, lettuce and fries (1,3,7,10)	19
Dry aged 10oz Sirloin, creamed spinach, caramelised onion, Café de Paris and fries (7)	36
Char grilled Chicken supreme, celeriac puree, wild mushroom cream and black kale (7)	28
Slow cooked pork belly, carrot & cumin puree, apple glaze, roast onion (7,9)	26
Steamed wild seabass black olive gnocchi, basil cream (1,3,4,7)	32
Gratinated wild mushroom and celeriac Lasagne with cepe cream (1,3,7)	22

SIDES

6

- Fries (7)
- Green vegetables
- Salad with lettuce, pickled kalarabi, pickled red onion
- Mashed potatoes (7)

ALLERGENS

1 CEREALS CONTAINING GLUTEN, 2 CRUSTACEANS, 3 EGGS, 4 FISH, 5 PEANUTS, 6 SOYBEANS, 7 MILK, 8 NUTS, 9 CELERY, 10 MUSTARD, 11 SESAME SEEDS, 12 SULPHITES, 13 LUPIN, 14 MOLLUSCS