

D I N N E R

A L a C a r t e

the Belfry

Starters

'Soiled Reputation' Organic Green Salad

Guanciale, Caramelised Pear, Stilton
with Spiced Walnut Vinaigrette \$12

Caesar Dressed Baby Romaine Salad

Parmesan Tart, Krug's Double Smoked Bacon and
Basted Quail Egg \$13

Cream of Lobster Soup

Tempura Gulf Shrimp and Cilantro Oil \$14

Citrus Cured Salmon

Bloody Mary Sorbet, Buckwheat Crisps
with Cucumber and Horseradish \$13

Fresh Shucked Oysters

Champagne Mignonette, Sour Potato Gaufrettes
\$3.50 each

Beef Tartare

Guinness Battered Shallot Rings, 60° Egg Yolk and
Radish Salad \$12

Buffalo Mozzarella & Niçoise Olive Tart

Grilled Fig, Balsamic Caramel and Arugula \$14

Foie Gras Torchon

Warm Pumpernickel Baguette, Pickled Honey
Mushrooms and Ice Wine Gelée \$19

Triple-Cooked Yukon Gold Frites

Chipotle Ketchup, Smoked Lime Sea Salt \$7

Mains

Tempura Soft-Shell Crab

Salsa Verde with a Mango and Peanut Salad \$22

A Tasting of De Martines Tamshire Pork

Grilled Loin, Chorizo and Pulled Pork Sandwich,
Choucroute and Mostarda \$24

Goat Cheese Tortellini

Tomato Consommé, Sorrel, Crispy Leek
and Black Olive \$22

Indian Spiced Beef Short Ribs

Warm Chickpea and Lobster Curry with
Tikka Masala \$25

Confit of Quebec Duck

Lentil Cassoulet with Foie Gras Vinaigrette \$25

Miso Glazed Black Cod

Lobster Spring Rolls, Purple Mizuna, Shiitake
Mushrooms with Carrot and Yuzu Emulsion \$28

Grilled Rib Eye Steak Foie Gras and Brie Poutine,
Sarawak Peppercorn Jus and Baby Vegetables \$32

Rack of New Zealand Lamb

Spring Vegetables, Merguez, Preserved Lemon Jus
\$34

Inspiration Menu

The Inspiration Menu includes an appetizer, main and dessert (substitute a coffee or tea for dessert if you wish)

Starters

Cauliflower & Green Apple Soup

Seared Qualicum Bay Scallop and Scallion Oil

De Martines Wild Boar Charcuterie Plate

Warm Bacon and Onion Brioche with Appropriate
Garnishes

Mains

Tandoori Glazed Quail

with Spinach, Cashews and Lentil Curry

Lyndon Farms Arctic Char

Local Arugula Velouté, Potato and Toasted Almond Galette
with French Beans

Tomato Risotto

Sorrel Pesto, Toasted Pine Nuts and Parmesan Cheese

Desserts

Pliable Chocolate Ganache

Irish Stout Ice Cream, Blueberries and Avocado Lime Sauce

Goat's Yoghurt & Vanilla Bean Panna Cotta

Cocoa Nib Granola and Perth County Honey

\$39 Prix Fixe