

# LUNCH

## A La Carte

# theBelfry

## Starters

### 'Soiled Reputation' Organic Green Salad

Guanciale, Caramelised Pear  
with Spiced Walnut Vinaigrette \$9

### Caesar Dressed Baby Romaine Salad

Parmesan Tart, Krug's Double Smoked Bacon \$10

### Cream of Lobster Soup

Cashew Nut Samosas and Cilantro Oil \$12

### Citrus Cured Salmon

Bloody Mary Sorbet, Buckwheat Crisp, 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

### Serrano Ham & Manchego Cheese Omelette

with Baby Arugula Salad and Roasted Almond  
Vinaigrette \$15

### The Belfry Burger

Brioche Bun, Cabrales Cheese,  
with Cured Pork Belly and Fries \$16

### Ploughman's Lunch

Bacon and Onion Brioche, Aged Cheddar, Stilton, Wild  
Boar Charcuterie, Pickles and Preserves \$17

### Tempura Soft-Shell Crab

Salsa Verde with a Mango and Peanut Salad \$20

### Duo of De Martines Tamshire Pork

Grilled Loin, Pulled Pork Poutine, Choucroute  
and Juniper Jus \$22

### 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

## Inspiration Menu

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

## Starters

### Cauliflower & Green Apple Soup

with Apple Beignet and Scallion Oil

### Wild Boar & Walnut Terrine

with Pumpernickel Baguette, Radish Salad  
and Apple Butter

## Mains

### Citrus Crusted Local Trout

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

### Bacon, Leek & Brie de Meaux Quiche

Soiled Reputation Organic Greens with Black Truffle  
Vinaigrette

### Tomato Water Risotto

with 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

**\$30** Prix Fixe