

# LUNCH

## A La Carte



### 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