

CARTE

consequential nibble

Herb crumbed stuffed olives	4
Potato skins with sour cream and ocean trout caviar	6.50
Radish, tapenade and crudités	6.50
Smoked ocean trout rillette with crème fraiche and lemon	14
Nibble Platter (selection of all)	28
'Tastes of the East' – A platter of Asian inspired nibbles	28

starters and soup

Twice baked gruyere soufflé, salade chaponade with crispy bacon	18
Pan fried foie gras with catalunya spices, sweet and sour cherries	24
Baked portobello mushroom with tomato and parmesan stuffing, rocket salad and balsamic syrup	16
Wagyu carpaccio with lemon truffle dressing, wild rocket, parmesan and truffle shavings	20
Homemade crab cake with mango relish and herb leaf salad	18
Homemade mushroom soup with truffle oil	18

salad

Tiger prawn salad with cous cous, pomegranate, mint and persian feta	18
Poached chicken breast with avocado, crunchy ice berg, pine nuts and white balsamico	16
Vine ripened tomatoes with basil, extra virgin olive oil and sea salt*	14
*With buffalo mozzarella	8

pasta and grain

Shellfish risotto with seared langoustine and avruga caviar	32
Porcini mushroom and chestnut risotto with Magret duck breast	36
Capellini with fresh crab meat, leek, chilli flakes and crème fraiche	32
Spinach and ricotta tortellini with asparagus and shaved black truffle	26

grill

• Grain-fed beef tenderloin (150 days)	
• Dry aged Angus rib eye steak (marbling score 2)	
Make your selection of the steaks above with roast bone marrow, chilli & shallots, french fries, herb leaf salad and daily selection of sauces	48
The One Rochester Burger, Portobello mushrooms, spinach, fontina Cheese, tarragon butter and fries	24
Char-grilled Kurobuta pork belly, honey figs, baby carrots, porcini sauce	36
Grilled tuna loin with banana shallots, tuna tartare and broken soya sauce	28

COMMUNAL

“Around the table we gather”

The Nibble Platter

Herb crumbed stuffed olives
Potato skins with sour cream and ocean trout caviar
Radish, tapenade and crudités
Smoked ocean trout rillette
Kurobuta pork terrine, Jamon and pickles

OR

'Tastes of the East'

Spicy thai chicken and prawn dip with rice crackers, Szechuan salt & pepper soft shell crab, chicken and beef skewers, crispy pork crackles
Otah on toast

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Mains

Shellfish risotto with seared langoustine and avruga caviar
Penne with brocolini, asparagus, tomato and basil sauce
Baby chicken wrapped in prosciutto with pine nut, raisin & truffle stuffing served with quince & pear compote
Grilled cod fillet with fennel & blood orange salad
Slow braised lamb shank with moroccan spices, cous cous, apricot and roast almonds
Braised Angus short rib with creamy Paris mash potato and buttered baby carrots
Today's Roast with crispy parsnips and comestibles

∞

Sides

Herbed leaf salad
Cauliflower cheese gratin
'Roast' rosemary potatoes

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A selection of artisanal cheeses with muscatels and quince paste

OR

'Grande Assiette'

A selection of petite sized desserts to share

This menu is served in a communal 'sharing' style.

\$70++ per person

(Minimum of 2 persons)

- Select Nibble Platter or 'Tastes of the East'
- 2 to 3 persons – 2 selections from Pasta and/or Mains
- 4 persons or more – 4 selections from Pasta and/or Mains



CARTE

roast

Baby chicken wrapped in prosciutto with pine nut, raisin and truffle stuffing, garlic potatoes, quince and pear compote	38
Baked miso cod yuzo with edamame puree, enoki and bok choy	42
Today's Roast with crispy parsnips and comestibles	

braise

Red wine braised Angus short rib with creamy Paris mashed potato and horseradish	38
Slow braised lamb shank with olive, orange, carrot puree, French bean fritters	38

sides

Rocket with shaved parmesan	9
Herbed leaf salad	7
Steamed brocolini with garlic and shallots	8
Cauliflower cheese gratin	8
'Roast' rosemary potatoes	7
French fries	7
Paris mashed potato	7

dessert

Earl grey crème brulee with tea-scented Grissini straw	14
Infusion of earl grey tea leaves in a traditional french baked custard dessert served with Grissini cheese straws dusted with tea and icing powder	
Raspberry lychee rose pannacotta, lychee-lemon compote	14
Combination of two exquisite puree scented with the essence of rose in a classic italian cold pudding served with chunky lychee and lemon compote	
Sticky date pudding with salted caramel sauce	14
A rich date pudding served with sweet salted caramel sauce	
Devil's flourless chocolate ripple cake	14
with mascarpone cream and raspberries	
Lime pavlova tart with banana and lime mint coulis	14
Chilled lime curd on baked sable topped with crisp pavlova served with concoction of banana and lime coulis	
Baked sweet apricot jalousie with Swiss chocolate ice-cream	14
Duo Fraise	14
1-Caramel signature deconstructed strawberry shortcake served with strawberry pavlova and wild strawberry compote	

'grande assiette'

A selection of 5 petite sized desserts to share	24
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today's selection of artisanal cheese

served with muscatels and quince paste	18
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Menu created by Executive Chef Christopher Millar

All prices are subjected to 10% service charge and prevailing government taxes