

## SMALL PLATES

<p><b>DARLING DOWNS WAGYU RUMP CAP MBS 6/7</b> Grilled wagyu rump cap served with marinated buffalo mozzarella, veal jus &amp; pesto</p> <p><b>10 VETAS JABUGO JAMON IBERICO DE BELLOTA</b> Sliced Iberian jamon served with toasted walnut oil crumbs, tomato jam, arugula and bread</p> <p><b>DUO WAGYU SLIDERS</b> Camembert cheese with mushrooms and aged cheddar, arugula with French BBQ sauce, served with a side of house chips</p> <p><b>TESS SPECIAL SAUSAGES</b> Duet of sausages; bourbon-infused beef sausages &amp; gin and juniper powder-infused pork sausage, served with sauerkraut</p> <p><b>TRIPLE COOKED PORK BELLY</b> Crispy pork belly, pickled daikon &amp; pineapple with Asian dip</p> <p><b>FRIED CHICKEN THIGH</b> Crispy chicken thigh with sweet pumpkin mayo, bonito flakes &amp; marinated courgette</p> <p><b>SEARED SALMON CUBES</b> Pan-seared and served with rhubarb purée &amp; lumpfish roe</p> <p><b>BABY OCTOPUS</b> Grilled baby octopus with burnt eggplant purée &amp; bell peppers confit</p>	<p><b>\$26</b></p> <p><b>\$23</b></p> <p><b>\$20</b></p> <p><b>\$24</b></p> <p><b>\$13</b></p> <p><b>\$13</b></p> <p><b>\$16</b></p> <p><b>\$12</b></p>	<p><b>KING TIGER PRAWNS</b> Grilled and served with Mangalica salami, whole grain mustard emulsion, pomegranate &amp; tarragon</p> <p><b>BAKED CAMEMBERT CHEESE</b> Half-wheel camembert, white truffle oil, minced forest mushrooms, sweet pumpkin purée &amp; bread</p> <p><b>BAKED FOREST MUSHROOMS</b> Baked portobello topped with trio of forest mushrooms &amp; grated parmigiano-reggiano</p> <p><b>CELERIAC MASH</b> Classic mash of celeriac &amp; russet potatoes</p> <p><b>SAUTÉED BRUSSELS SPROUTS</b> Brussels sprouts, walnut &amp; grated parmigiano-reggiano</p> <p><b>SLOW BRAISED BEEF CHEEKS</b> Wolfberries, lotus root, Chinese sausage</p> <p><b>SALMON GRAVLAX</b> Avocados &amp; dill mint sour cream</p> <p><b>TESS SALAD</b> Butterhead lettuce, olive tapenade, marinated beets, cherry tomato confit &amp; quail eggs dressed with sherry &amp; thyme vinaigrette</p> <p><i>Salad add-ons:</i> Salmon gravlax OR Grilled chicken leg (\$6 each)</p>	<p><b>\$18</b></p> <p><b>\$18</b></p> <p><b>\$16</b></p> <p><b>\$11</b></p> <p><b>\$11</b></p> <p><b>\$18</b></p> <p><b>\$14</b></p> <p><b>\$16</b></p>
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## MEDIUM PLATES

*Suitable as a Main for 1 or Sharing for 2*

<p><b>BONE MARROW WITH RANGERS VALLEY WAGYU BEEF CUBES</b> Seared wagyu beef cubes on bone marrow, glazed with veal jus</p> <p><b>NZ 150 DAYS GRAIN-FED ANGUS RIBEYE</b> New Zealand grain-fed Angus ribeye, celeriac mash, veal jus &amp; bell peppers confit</p> <p><b>AUSTRALIAN LAMB RACK</b> Grilled lamb rack with watercress velouté &amp; pumpkin purée</p> <p><b>SPANISH BABY BACK RIBS</b> Slowed roasted with tea glaze, haricot fine beans &amp; hand-cut potatoes</p> <p><b>ROASTED SPATCHCOCK CHICKEN</b> Corn-fed French baby chicken with mushroom cream &amp; crushed herb potatoes</p> <p><b>FRENCH DUCK LEG CONFIT</b> Served with celeriac mash &amp; sautéed kale</p> <p><b>THE SEA BREAM</b> Pan-seared with crispy skin, served with mushroom-dashi broth &amp; daikon</p>	<p><b>\$28</b></p> <p><b>\$36</b></p> <p><b>\$36</b></p> <p><b>\$26</b></p> <p><b>\$26</b></p> <p><b>\$30</b></p> <p><b>\$25</b></p>	<p><b>NZ WHITE CLAMS</b> White clams sautéed with white wine, sliced fennel, chili &amp; herbs, served with bread</p> <p><b>KING TIGER PRAWN PASTA</b> Grilled King tiger prawns in apricot brandy rosé sauce</p> <p><b>MUSHROOM BROWN RICE RISOTTO</b> Forest mushrooms, white truffle oil with Arborio rice &amp; brown rice</p> <p><b>BEEF CHEEK PASTA</b> Slow braised beef cheeks in Chinese spices &amp; pasta</p>	<p><b>\$18</b></p> <p><b>\$26</b></p> <p><b>\$23</b></p> <p><b>\$23</b></p>
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## LARGE PLATES

*Suitable for groups of 4-6 people  
Served with 2 side dishes*

<p><b>SALT-BAKED SALMON (750 GRAMS)</b> Norwegian salmon baked in herb and salt crust &amp; served with citrus mustard sauce</p> <p><b>ANGUS PRIME RIB (1.2 KG)</b> Australian 150 days grain-fed Angus (bone-in) prime rib, grilled to perfection</p>	<p><b>\$85</b></p> <p><b>\$150</b></p>
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**CHEESE PLATTERS**


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*Choice of 2 for \$18*

*Served with oatmeal biscuits, quince paste & fruit*

**TÊTE DE MOINE, SWISS**

A semi-hard cheese which translates literally as “Monk’s Head”. Pared to form rosettes by means of a Girolle®, it has a distinct soft and delicate flavours

**WENSLEYDALE & CRANBERRIES, UK**

A handmade Yorkshire cheese that is sold fresh & young at only three weeks old. It has a sweet flavor from the succulence of juicy cranberries with honeyed undertones

**CAHILLS PORTER, IRELAND**

Brown waxed gourmet cheese truckle which is the original and definitive of an Irish Plain Porter Cheese. Each brown waxed truckle is individually handcrafted with plain Irish porter, brewed by Guinness at their Dublin premises since 1759

**KAPITI KIKORANGI, NEW ZEALAND**

Meaning “sky blue” in Maori, it is an intense and decadent triple cream cheese with a golden curd, and a rich network of blue veins evenly distributed throughout its body

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**DESSERT**


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*Suitable for Sharing for 2 people*

**ROSE & VANILLA PANNA COTTA**

Served with blueberry compote & French meringue

**\$14****TESS RUM & RAISIN TIRAMISU**

Captain Morgan spiced rum-infused raisins, espresso & mascarpone

**\$16****GATEAU AU CHOCOLAT**

Warm chocolate cake, layered berries salsa drizzled with lavender-infused honey served with a scoop of honey & fig ice cream

**\$16**