

Atelier

by Matt Jackson

3 Courses — \$75

2 Courses — \$60

Choice of:

Starter Main

or

Main + Dessert

Bread & olives for the table

First Course

Grilled Salmon

Beets, spiced beet purée, endive, herb oil, dukkah

Shellfish Chowder

Scallop, clams, leek, potato, chowder cream

Duck Leg

Apple gastrique, radicchio, radish, parsnip purée, duck
jus

Main Course

Duck Breast (+5)

Braised cabbage, charred leek, endive, cranberry purée,
duck jus

Ling Cod

Grilled asparagus, squash, beets, grainy mustard sauce

Pork Two Ways

Grilled pork loin, slow-cooked pork belly, squash purée,
spinach, balsamic carrots

Dessert

Nutmeg Custard Tart

Sour raspberry mousse

Lemon Meringue

Lemon cream, poached orange, basil, baked meringue