

Alter Ego Dining

Entrée

Sashimi (GF, DF) <i>King Salmon, Hiramasa, Wasabi, Ginger</i>	22	30
Scallops (GF, DF) <i>Green Apple, Sicilian Olives, Celeriac, Maiche</i>	17	33
Sardines (DF) <i>Pane, Romesco, Onions</i>	17	30
Burrata (V, GF) <i>Heirloom Tomato, Basil, Leek ash</i>	17	33
Pate <i>Duck liver, Pane, Pickles, Port jelly</i>	17	28

Mains

(GF) Pork Belly <i>Celeriac, Peas, Oats, Jus</i>
(GF, DF) Black Angus skirt steak <i>Smoked eggplant, Pickled onions, Jus</i>
(GF, DF) Duck Maryland <i>Colcannon, Watercress, Broth</i>
(GF, DF) Lamb Ballotine <i>Prosciutto, Pumpkin, Broccolini, Jus</i>
(V) Handmade Gnocchi <i>Wild Mushroom, Pecorino, Beurre noisette</i>

32 Market Fish
See staff for details

Sides

8 (DF, GF) Duck Fat new Potatoes
8 (V, DF, GF) Brussels Sprouts <i>Brown Butter, Lemon</i>
8 (V, DF, GF) Bitter leaves <i>Served with Champagne vinaigrette</i>

Please inform staff of any allergies or dietary requirements.
(VE) Vegan (V) Vegetarian (GF) Gluten-free
(GF op) Gluten-free option (DF) Dairy free

Weekend surcharge 10%
Public Holiday 15%