

AUTUMN MENU

CHARCUTERIE PLATE 50

coppa ham, prosciutto, chorizo, salami, spiced nuts, pork rilette, tomato pesto, lavosh, melbas, cornichons, fresh fruit, rēwena focaccia, sourdough, pear chutney

LUNCH

BAKED CHICKEN LIVER PARFAIT 21

pork rilette, beetroot jam, rēwena melbas

PAN FRIED CALAMARI 19

cherry tomato, baby spinach, paysanne potatoes, toasted almond, smoked paprika oil

SLICED LAMB CHUMPS (GF) 26

potatoes, pea and mint salad

FISH & CHIPS 28

tartare sauce, salad, fennel, radish, grilled lemon

PULLED BEEF BRUSCHETTA 29

tomato pesto, dukkah, organic leaves

CREAMY MUSHROOM RISOTTO (GF) 30

pan fried fish, salsa verde

ROASTED CAULIFLOWER (VGN)(GF) 26

horopito chimichurri, black garlic aioli, toasted almond, pickled beetroot

SIDES

SHAVED FENNEL SALAD (VGN)(GF) 13

radish, fresh organic leaves

TRUFFLE PARMESAN CHIPS (V)(DFO)(GFO) 13

GOURMET POTATOES (V)(GFO) 15

triple cooked, sourcream & garlic aioli

DESSERTS

ORANGE CRÈME BRÛLÉE (V)(GF) 17

chocolate soil, Havana coffee ice cream

BAKED DARK CHOCOLATE GANACHE (V)(GF) 18

spiced hazelnut, crème fraîche & lemon ice cream

(V) Vegetarian (DF) Dairy Free (VGN) Vegan (GF) Gluten Free (GFO) Gluten Free Option Available

Tabu will take all reasonable efforts to accommodate guests dietary requirements, however we cannot guarantee that any menu item will be allergen free due to potential cross contamination in our kitchen or from our suppliers. If you have any dietary requirements or allergies, please inform one of our team members prior to ordering.

