

# The Noortwyck

## *additions to start*

**Caviar** hash brown and crème fraîche 22 *ea*

**Half Dozen Oysters** horseradish mignonette and chive 26

**Seeded Parker House** cultured butter 12

**Char Siu Duck** milk bun and foie gras butter 25

Prix Fixe 130

*add wine pairings* 75

*select one from each course*

/ **first course** /

**Leeks Vinaigrette** hazelnut, meredith feta and black truffle

**Chicken Liver** grape jam, honey cardamom toast

**Hamachi** blood orange and radish

/ **second course** /

**Kale Salad** toasted pine nut and 7 year gouda

**Escargot Agnolotti** pernod and fennel

**Bucatini** lobster fra' diavolo

/ **third course** /

**Roast Chicken** collard greens and foie gras gravy

**Black Cod** caulilini and truffle butter

**Waygu Beef Cheek** chestnut and smoked bone marrow

/ **dessert** /

**Pavlova** strawberries and cream

**Millionaire's Shortbread** passionfruit caramel

**Raspberry Sorbet** champagne float

