

Decant Menu (sample – menu changes daily)

Entrées

- fresh steamed local asparagus, poached egg, smoked salmon and truffle oil | 18
- piatto di salume - plate of cured meats and Italian cheeses with balsamic figs | 18.5
- toasted brioche, escargot and robiolo cheese | 18
- fried wa whitebait, pernod mayonnaise | 16
- malfatti - spinach and ricotta dumplings with a slow roasted cherry tomato sauce | 17

Mains

- poached local seafood in a lobster broth | 36
- beef onglet tagliata - grilled onglet, roquette, parmesan, potato salardaise | 29
- free range berkshire pork belly confit, pork and prawn sugar cane satay, tamarind jam | 32
- pot roasted beef short rib, agrodolce cipollini, mushroom and cabernet jus | 27
- malfatti - spinach and ricotta dumplings with a slow roasted cherry tomato sauce | 27
- fish of the day | poa

Sides

- vegetables of the day | 9
- mixed green leaf salad | 9
- pomme salardaise - potatoes cooked in duck fat | 9

Desserts

- vanilla panna cotta, campari rhubarb compote | 13.5
- chocolate and pistachio semi freddo | 14
- nougat glacé and raspberry sorbet | 13.5
- seasonal fruit plate with sorbet | 16
- selection of cheeses, fig and fennel bread | 21.0

DECANT OPENING TIMES

Dinner from 6pm Mon to Sat
Lunch 12noon-2:30pm Thursday & Friday's
Breakfast 7am-10am Mon to Fri; 8am-11am Weekend's

decant restaurant

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