

*The***ONE**
RESTAURANT & BAR

Starters:

Oysters ½ dozen / P.O.A.

au natural (mignonette or cucumber, lime, jalapeño granita)
grilled (miso, tabasco, mozzarella)
tempura (black pepper aioli)

Warm Marinated Olives / 15

herbs, citrus

Grizzly's Sydenham Sourdough Bread / 15

honey, cointreau butter

Entreés:

Herbed Salmon Gravadlax / 22

dill/chives crème fraîche, roasted fennel, orange

Beef Salpicao / 24

spiced tomato, pickled cucumber, red onion, garlic chips, crostini

Stracciatella / 24

tomato fondue, butternut, almond buckwheat, crostini, basil oil

Escargot Au Fromage / 24

cheese, garlic butter, toasted baguette

Mains:

220g Eye Fillet / 50

broccolini, pumpkin pureé, garlic confit,
triple-cooked agria, red wine jus

Duck / 50

broccolini, carrots, beetroot fondant
potato gratin, port cranberry sauce

Lamb / 42

slow cooked hearty lamb stew & root vegetables
served with garlic bread

Salmon Fillet / 48

minted zucchini, pear, carrots, beans, toast almonds, pomme pureé

Forest Mushrooms Tagliatelle / 42

swiss brown, portabello, button mushroom, hazelnuts, truffle cream, grana padano

Sides:

Lettuce Leaves / 16

cucumber, dill, white onion, feta, lemon vinaigrette

Truffle Fries / 18

truffle oil, parmesan snow, aioli

Dessert:

Fudge Brownie / 20

candied walnuts, leche, chocolate ganache, vanilla mascarpone

Soufflé Cheesecake / 20

berry compote, pistachios, matcha ice cream

Greek Yoghurt Panna Cotta / 20

poached pear, textures

Cheese Board / 30

local cheeses, crackers, accompaniments

Ice Cream/Sorbet Selection (2 scoops) / 18

lemon sorbet, berries sorbet, orange sorbet, vanilla ice cream