



SLOW ARTISTRY LONG LUNCH

- 2ND DECEMBER 2017 -

A CELEBRATION OF THE SLOW APPROACH TO FOOD & DRINK

VICTOIRE'S BAGUETTE RUSTIQUE HOUSE SMOKED WHIPPED LARDO

OLD BAY MARINATED OLIVES

STAR OF BOMBAY, APEROL, CITRUS, ROSEMARY & GRAPEFRUIT FOAM

STAR OF BOMBAY CURED & LIGHTLY SMOKED PETUNA OCEAN TROUT
BEETROOT & JUNIPER JAM, HORSERADISH CRÈME FRAICHE

STAR OF BOMBAY, PICON BIERE, CITRUS, GINGER

SEARED PORK HEAD TERRINE

CREOLE MUSTARD, CAPERS VINAIGRETTE

STAR OF BOMBAY, SLOW ROASTED TOMATO, CAJUN SPICES

RANGERS VALLEY BLACK ONYX BRISKET

CAJUN & BOTANICAL RUB, SMOKED & COOKED FOR 14HRS

STAR OF BOMBAY BRINED, SMOKED, SLOW COOKED & BLACKENED ORGANIC CHICKEN

CHILLI FRIES, MESCLUN SALAD WITH PECAN VINAIGRETTE

STAR OF BOMBAY, PEDRO XIMENEZ, CITRUS & SPICES

WHITE CHOCOLATE MOUSSE

LEMON & LIME CURD

STAR OF BOMBAY & TONIC GRANITA

^{*} Denotes the dish can be modified to remove that particular allergen. We take all care in handling our food but cannot 100% guarantee that it does not contain traces of allergens from being in proximity to other products.



@nolasydney

