



MENU

2 COURSES 65

3 COURSES 75

ENTRÉES

Diamond shell clams with pork neck meatballs, fermented chili peas and fino sherry
Ramarro farm zucchini, preserved lemon and crumbled Persian feta
Smoked Ora King salmon, crab salad, avocado, fennel and apple
Spiced quail, blood orange, beetroot and date, buttermilk dressing

MAINS

Roasted cauliflower, cauliflower cous cous, golden raisins, macadamia nuts and Vadouvan crumb
Nichols cornfed chicken breast, charred leek, corn, mushrooms and tarragon beurre noisette
Grilled Spanish mackerel, asparagus, capers, parsley and aromatic lemon dressing
Grass fed Cape Grim Black Angus Flank steak, broccoli, black garlic and chimichurri

SIDES

Harissa glazed heirloom carrots with labne & dukkah 12
Ramarro farm seasonal salad leaves with soft herbs & mustard vinaigrette 12
House shoestring fries with wild garlic aioli 10

DESSERT

Rhum marinated pineapple, passionfruit, mint & coconut sorbet
Lemon posset, lemon thyme shortbread, licorice glacé raspberries
Valrhona chocolate mousse, salted peanut brittle and milk ice cream

CHEESE

Australian and European cheese selection with fruit compote & lavosh 28

SAINT.URBAN

HANDCRAFTED FOR RICHMOND

