



PROHIBITION SMOKEHOUSE



\\ ENTREE //

TRUFFLE PULL APART BREAD // fermented honey butter / sea salt //
CRISPY CAULIFLOWER // apple dressing / almonds // GF, DF
ORA KING SALMON WINGS // fermented chili / puffed grains // DF, GF
BEEF CROQUETTES // seed crumb / smoked gochujang mayo // DF

\\ MAIN //

OYSTER MUSHROOM // silken tofu / preserved lemon emulsion / puffed rice /
truffle // V, DF, GF
SHORT RIB // onion puree / date / onion petals / jus // GF
served W/ BUTTER MASH // chives / merlot jus //
COAL ROASTED GURNARD // lemon beurre blanc / herbs / capers// GF
DRY AGED RIB EYE // wholegrain fermented mustard butter / merlot jus//
Dry aged between 20 and 30 Days
served W/ BEETROOT SALAD // charred mandarin / pedro ximenez sherry /
goats cheese / seeds // GF, DFO

\\ SERVED WITH //

PROHIBITION MAC & CHEESE // bacon crumb // V
MAKIKIHI FRIES // rosemary salt / truffle mayo // GF, DF

\\ DESSERT //

NANNAS RICE PUDDING // condensed milk foam / puffed wild rice / black pepper
// GF
DARK CHOCOLATE PARFAIT // rhubarb & vine tomato gel / orange cake / sesame
biscuit // GF

\\ SUPPLEMENTARY ADD ONS //

SILVER FERN FARM DRY AGED T-BONE // \$17 per 100 gram / Dry aged between 60
and 70 Days / Please ask for todays weights // GF
SILVER FERN FARM DRY AGED TOMAHAWK // \$19 per 100 gram / Dry aged between 60
and 70 Days / Please ask for todays weights // GF
EMBER BAKED POTATO / Black Garlic / Chive // \$12
MIKES LETTUCE / Condensed milk mayo / Nutritional yeast // \$13
CHARRED BRUSSEL SPROUTS / Spiced feta / sherry dressing / truffle mayo //
\$16
CONFIT PARSNIP / Village press olive oil // \$14 DF