



# SATCHEL ROOM MENU

## ON ARRIVAL

Pulled poached chicken, pepper cress, cucumber ribbon, buttermilk slider bun, tomato marmalade

Shaved San Danielle, 42-month vintage cheddar with an English style  
brown pickled onion and dill cucumbers (GFO)

Twice baked ricotta, gorgonzola, pumpkin and chive Portuguese egg custard tart (V)

Chilled sushi, nigiri and nori, Japanese condiments (GF)

Crispy fried Thai vegetable and rice vermicelli spring rolls with palm sugar, chilli, lime  
and coriander dipping sauce (V, DF)

Seared, black angus sirloin, potato, onion, spinach rosti, classic béarnaise, mustard cress (GF)

Hoi sin glazed, sous vide duckling pancake, cucumber, red onion and picked coriander

Potato strung black tiger prawn tail, sriracha aioli and lemon (GF)

Sicilian hand rolled arancini with black garlic and truffle mayonnaise, Nonna's inspiration (V)

## LATE AFTERNOON SOAKERS

Our signature baby, deep pot peppered beef and Shiraz pies

Pure beef cocktail sausage rolls, flaky pastry

## SOMETHING SWEET

Warm, baby New York raspberry jam filled doughnut holes, cinnamon sugar