

Crescendo
CUISINE



The logo for Crescendo CUISINE features a stylized yellow graphic above the word "Crescendo" in a serif font, with "CUISINE" in a sans-serif font below it.

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Shared Dining 2021/22

MAINS

FISH

Moroccan Market Fish - chermoula, olive, preserved lemon, rich tomato sauce (gf, df)

Tarakihi - citrus & herb crumb, vermouth, saffron & white wine cream sauce

Coconut Sesame Salmon - kaffir lime, chilli, coriander, coconut cream sauce chef's favourite! (df)

Honey Miso Salmon - sesame, chilli, garlic, soy, Asian herb salad (gf, df)

Lemon baked salmon - chervil, verjuice, currant & pinenut salsa (gf, df)

CHICKEN

French Herb Roasted Chicken Breast - tarragon jus, minted pea puree (gf)

Jamacian Jerk Chicken - spices, pineapple & rum salsa (gf, df)

Stuffed Marsala Chicken - fig, pistachio, mascarpone wrapped in bacon, Marsala sauce (gf)

Korean-Style Roast Chicken - gochujang, kimchi, honey, ginger, black sesame (df)

Coriander & Sesame Crusted Chicken - kaffir lime, chilli & coconut sauce (df)

Chermoula Chicken - spicy tomato, olive & preserved lemon sauce (gf, df)

PORK

Honey Soy Pork Belly - watermelon, cucumber, garlic, pickled ginger (gf, df)

Lemongrass Pork Loin - citrus caramel, coconut & chilli salsa, pork scratching (gf, df)

Roast Pork Loin - golden sultana & sage bread stuffing, cider cream sauce

BEEF

Orange and Mustard Beef Tenderloin - red wine & port jus. The crowd pleaser!
(gf,df)

Beef Tenderloin - smoked herb butter, caramelised garlic & horseradish sauce
(gf)

Miso Beef - sake, soy, wasabi edamame, black sesame sauce (df)

LAMB

Our Signature Dish - Pan seared lamb tenderloin, honey, rosemary & syrah jus
(gf/df)

Persian Lamb - verjuice, saffron and quince (gf, df)

Sumac Lamb Backstrap - smoky eggplant puree, minted yoghurt, pinenuts (gf)

Marinated Lamb Rump - hummus, crispy fried onions, mint & lemon sauce

SIDES (choose 2 to accompany a green garden salad)

Baby Potatoes- herbed and buttered gourmet potatoes (gf,veg)

Roasties - twice cooked garlic and thyme roast potatoes (gf, df,veg)

Creamy potato gratin - rosemary, thyme & cheddar (gf)

Roasted potatoes - chorizo and baby spinach

Rocket Salad - blue cheese, honeyed walnuts and balsamic reduction (gf)

Chermoula roasted vegetables - saffron aioli and slow roasted onions (gf, df, veg)

Chargrilled vegetables - seasonal veg, ras el hanout, pomegranate drizzle
(gf, df, vege, v)

Rice noodle salad - carrots, sprouts coriander and nam prik (gf, df)

Baby Spinach - strawberry and roast almond salad (gf, veg)

Summer Coleslaw - chipotle mayo and toasted seeds (gf, df,veg,v)

Orange Hazelnut Bean, green bean, baby spinach (gf,df, veg, v)

Seasonal Steamed Greens - citrus butter and almonds (gf, veg)

Buckwheat Salad - roast vege, pickled red onion and sumac yoghurt (gf)

gf - gluten free

df - dairy free

** Vegetarian and Vegan menu available