

Crescendo
CUISINE



WINTER WARMERS



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Warming Winter Menu

MAINS

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)

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

Thai Chicken Massaman Curry - peanuts, pineapple, potatoes, coriander sauce (gf,df)

Roasted Pork Belly - fennel seed, chili, garlic, cider cream sauce, roasted apple (gf)

Normandy Style Pork - caramelised apple, walnut, calvados, cream (gf)

Pulled Pork - slow cooked w beer, bbq sauce, spices & herbs (gf,df)

Pork Feijoada - pork belly, chorizo, ham hock, black beans, paprika

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

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

Slow Roasted Lamb Shoulder - balsamic, garlic, rosemary, pinenuts (g, df)

Marinated Lamb Rump - hummus, crispy fried onions, mint & lemon sauce (gf, df)

Moroccan Lamb Tagine - dried fruit, quince, nuts, herbs (gf, df)

Beef Cheeks - slow cooked braised in red wine & port jus (gf, df)

Beef Short Ribs - slow cooked for 6 hours, orange, chilli, lemongrass (gf)

Beef Tenderloin - pancetta, balsamic, thyme & cream sauce (gf)

Braised Oxtail - star anise, ginger, beef broth, herbs

SIDES (choose 2 to accompany a green garden salad)

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

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

Roasted potatoes - chorizo and baby spinach (gf)

Potato Hash - aioli, creme fraiche, chives, red onion(gf,veg)

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

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

Remoulade - fennel, apple, red onion, aioli, cream fraiche (gf, veg)

Tamari Pumpkin - roasted with spicy peanut sauce(gf,df,veg,v)

Italian Herbed Lentils - chervil, parsley, red wine vinaigrette (gf, df,veg,v)

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

Roasted Cauliflower - ras el hanout, caramelised onions, cranberries (gf,df,veg,v)

WINTER PUDS

Coffee Pecan Pie - maple syrup, cinnamon, vanilla icecream

Sticky Date Pudding - butterscotch sauce, icecream

Espresso Chocolate Nut Tart - YUM!

Warm Chocolate Brownie - salted caramel whiskey sauce, cream

Apple Crumble - salted caramel, pecan, gingernut, icecream

Lemon Meringue Roulade - lemon and passionfruit curd, cream, almonds (gf)

Chocolate Pudding - fudge sauce,cream

Mini Pavlova - winter fruit salad, cream (gf)

Tiramisu Cheesecake - white chocolate, dark chocolate, coffee syrup

Apfelkuchen - German apple cake, calvados cream anglaise

Banoffee Tart - caramel, banana, chantilly cream, sugared nuts

gf - gluten free

df - dairy free

veg - vegetarian

V - vegan

*We can consult and develop a menu with you should you require additional
gluten free or dairy free options*

** Vegetarian and Vegan menu available