

Eat / Spring 2017

The Spring Menu  
Planted in our Woollahra  
garden months ago,  
harvested this morning,  
and ready for you right  
now.

By Chiswick

Chiswick's Collective Menu is designed for groups of four or more and includes four courses designed for sharing. Each dish has been selected by Chiswick Head Chef Tom Haynes and Matt Moran and features some of Chiswick's favourites.

Wood-fired rosemary focaccia, artichoke, oregano  
Blush tomato, house-made whipped ricotta, celery  
Local beetroot, honeycomb, garden leaf

Roasted baby corn, dill, pine nuts  
Hiramasa Kingfish, salty ice plant, finger lime  
Chiswick steak tartare, potato crisp, egg yolk

Whole-roasted chicken to share, toasted farro, snow pea, tarragon  
Moran Family lamb shoulder to share, zucchini, mint, lemon  
Seasonal greens, lemon, pepper  
Chiswick garden salad

Chocolate and hazelnut cake  
Strawberry, sorbet, granita, basil