bergen
DINNER



bread

V sour dough, confit garlic + thyme butter 07

V sour dough, brie, truffled hot honey 09

oyster

GF DF pacific oysters, calvados apple, chardonnay vinegar 07

GF DF pacific oysters, passion fruit + ginger mignonette 07

starter

GF DF salmon crudo, coconut dressing, chilli, pickled onion, soft herb 26

GF DF seared scallops, serrano ham, smooth romesco, green oil 27

GF flattened whole tiger prawns, chilli butter, fennel 34

GF DF downs pork belly, xo sauce, asian greens, crisp onion 26

V battered zucchini flower, beetroot, smoked cultured cream, truffled dressing 26

main

GF DF pork cutlet, kimchi, miso ketchup, anise jus 46

GF DF lamb loin, pumpkin puree, mt zero olive, zucchini 48

GF barramundi fillet, leek, pea, champagne beurre blanc 47

GF duck breast, celeriac puree, 5 spice mandarin jus 48

GF DF eye fillet, grain fed, oyster mushroom, onion soubise, leek ash 59

GF DF chicken, garlic, fennel seed, hummus, guindilla pepper 46

sides

V GF DF fries, herbed salt, aioli 13

V GF DF roasted carrot, hummus, hazelnut 14

V GF cos lettuce, caesar dressing, pecorino 14

V GF broccolini, almond butter 14

GF DF duck fat potatoes, charcoal salt, rosemary 14

bergen group menu

V SOUR DOUGH, CONFIT GARLIC + THYME BUTTER

STARTER

GF DF PORK BELLY, XO SAUCE, ASIAN GREENS, CRISP ONION

GF FLATTENED TIGER PRAWNS, CHILLI BUTTER, FENNEL LEAF

V BATTERED ZUCCHINI FLOWER, BEETROOT, CULTURED CREAM, TRUFFLED DRESSING

MAIN

GF BARRAMUNDI FILLET, LEEK, PEA, CHAMPAGNE BEURRE BLANC

GF EYE FILLET, GRAIN FED, OYSTER MUSHROOM, ONION SOUBISE, LEEK ASH

GF DF CHICKEN, GARLIC, FENNEL SEED, HUMMUS, GUINDILLA PEPPER

DESSERT

TIRAMISU, MASCARPONE, COFFEE, KAHLUA, COCOA

STRAWBERRY TART, THICK CREAM, CANDIED ORANGE

GF CREME BRÛLÉE, HONEY, GINGER, VANILLA BEAN ICE CREAM



2 COURSE / BREAD + MAIN + DESSERT $88

3 COURSE / BREAD + ENTREE + MAIN + DESSERT $105

MENU SUBJECT TO CHANGE