



# Live Fire Supper Club Menu

## **KINDLE - FLAME - EMBERS - SMOKE**

*each course reflects the cooking process bringing different flavour profiles to fresh seasonal ingredients*

### **KINDLE**

*Starting as we mean to go on...*

Beef shortrib bon bon - charred corn + jalapeno puree - crispy onion

### **FLAME**

*Bringing heat & flavour...*

Griddled British asparagus - black lemon gel - olive crumb - saffron aioli

Flat breads - smoked rosemary butter - goats cheese + petals

### **EMBERS**

*Colour means flavour...*

Butterflied leg of Lamb - lavender - honey - garlic + balsamic  
Lemon thyme brined spatchcock chicken

Wild garlic salsa verde

*...served with our big bowls veggies & salads...*

Griddled spring onions - chipotle butter  
Fire roasted squash - parsley + hazelnut pesto  
Crispy dukkha potatoes - beetroot tahini



## **SMOKE**

*Sweet & smokey...*

Tropical Fruit Pavlova - toasted coconut cream

## **RE-KINDLE**

*Notes to linger...*

Brioche "french toast" - Norbury blue cheese - honey - walnut

**Complementary welcome drinks will be available on arrival, including:**

- Rosé, White or Red Wine by the glass
  - Aperol Spritz by the glass
- Gin & Tonic (served with ice and a fresh slice) by the glass
  - Light Beer (chilled) by the bottle
- Elderflower & Apple Spritz by the glass

This is a BYO experience, so please feel free to bring along your preferred label. If your drinks require chilling, we will have ice buckets and plenty of ice available for you.

Still water will also be provided on the tables throughout.

**Bring your friends!**