

EĀDEN

BAR & KITCHEN

JAZZ THURSDAYS MENU

TO START

CHARCUTERIE TO SHARE
TRIPLE CREAM BRIE + AGED CHEDDAR + ROQUEFORT + TRUFFLE
SOPPRESSA + JAMON + QUINCE + PICKLED FIGS + BALSAMIC
ONIONS + GRISSINI (GFO)

MAIN (CHOOSE FROM):

SAMEK - MARKET FISH, TODAY'S CATCH (GF)

DIJAJ - TRADITIONAL LEBANESE PAN ROASTED CHICKEN
+ CURRANT SPICED ISRAELI COUS COUS + PRESERVED LEMON YOGHURT

350G RIB EYE - LEYBURN 400 DAY GRAINFED MB3 – WAGYUF4
BLUE CHEESE AND CARAMELIZED ONION ROSTI + LITTLE ACRE WILD
MUSHROOMS + ENGLISH SPINACH + PORT JUS

PAPPADELLE - LITTLE ACRE WILD MUSHROOMS + TRUFFLE + BABY
SPINACH + PARMESAN + GARLIC BUTTER (V, GFO)

SPANAKOPITA - TRADITIONAL GREEK PIE + RICOTTA + FETA + SILVER
BEETS + GREEK SALAD (V)

DESSERT

STICKY DATE - BUTTERSCOTCH SAUCE, VANILLA BEAN ICE CREAM

BOTTLE OF WINE FROM OUR WINE LIST
(VALUED UP TO \$65)

* VEGETARIAN & VEGAN OPTIONS AVAILABLE /
WE WILL CATER FOR SPECIAL DIETARIES