

OSTRO

BRASSERIE & BAR

SEAFARERS — BRITOMART

= SET MENU =

— 85 pp

STARTER

OSTRO STECCA BREAD *with seaweed butter*

APPETISERS

- to share -

SPRING PEA SALAD

Baby gem, snow peas, guanciale, croutons, pecorino & poached egg

OX TONGUE TWO WAYS

Natural & panko crumbed, mustard & sauce gribiche

SMOKED KAHAWAI OMELETTE

Hollandaise and watercress

MAINS

- accompanied by a selection of sides -

ROAST HALF FREE RANGE CHICKEN

Romesco salsa, lemon & herbs

MARKET FISH

White onion puree, shaved fennel, grapes, capers, lemon & toasted almonds

WAKANUI SCOTCH

250g Béarnaise sauce

DESSERTS

TURKISH DELIGHT CHOCOLATE FONDANT

Coconut ice cream

BLOOD ORANGE & GRAPEFRUIT BOMBE ALASKA

Mascarpone parfait & meringue

OSTRO CHEESEBOARD

Selection of three cheeses, fruit chutney, fig bread & lavosh

{Please speak with your waiter regarding today's vegetarian options}

Chefs — JOSH EMETT & COBUS KLOPPER

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OSTRO

BRASSERIE & BAR

SEAFARERS — BRITOMART

= SET MENU =

— 105 pp

STARTER

OSTRO STECCA BREAD *with seaweed butter*

APPETISERS

- to share -

SPRING PEA SALAD

Baby gem, snow peas, guanciale, croutons, pecorino & poached egg

OX TONGUE TWO WAYS

Natural & panko crumbed, mustard & sauce gribiche

TUNA TARTARE

Lime, cucumber, shallot, red radish, pickled karengo & wasabi mayonnaise

SMOKED KAHAWAI OMELETTE

Hollandaise and watercress

MAINS

- accompanied by a selection of sides -

ROAST HALF FREE RANGE CHICKEN

Romesco salsa, lemon & herbs

CRISPY PORK BELLY

Celeriac remoulade, anchovy mayonnaise, pickled apple & gremolata

MARKET FISH

White onion puree, shaved fennel, grapes, capers, lemon & toasted almonds

WAKANUI SCOTCH

250g Béarnaise sauce

DESSERTS

TURKISH DELIGHT CHOCOLATE FONDANT

Coconut ice cream

BLOOD ORANGE & GRAPEFRUIT BOMBE ALASKA

Mascarpone parfait & meringue

GOAT'S MILK PANNA COTTA

Strawberry salad & strawberry daiquiri sorbet

OSTRO CHEESEBOARD

Selection of three cheeses, fruit chutney, fig bread & lavosh

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Chefs — JOSH EMETT & COBUS KLOPPER

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BRASSERIE & BAR

SEAFARERS — BRITOMART

= SET MENU =

— 150 pp

STARTER

OSTRO STECCA BREAD *with seaweed butter*

TO SHARE

OSTRO SEAFOOD PLATTER *Ceviche and shellfish, fish mousse, prawns, mussels, oysters, Cloudy Bay clams and sourdough*

APPETISERS

- to share -

SPRING PEA SALAD

Baby gem, snow peas, guanciale, croutons, pecorino & poached egg

OX TONGUE TWO WAYS

Natural & panko crumbed, mustard, & sauce gribiche

TUNA TARTARE

Lime, cucumber, shallot, red radish, pickled karengo & wasabi mayonnaise

SMOKED KAHAWAI OMELETTE

Hollandaise and watercress

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Romesco salsa, lemon & herbs

CRISPY PORK BELLY

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White onion puree, shaved fennel, grapes, capers, lemon & toasted almonds

WAKANUI SCOTCH *250g Béarnaise sauce*

DESSERTS

TURKISH DELIGHT CHOCOLATE FONDANT

Coconut ice cream

BLOOD ORANGE & GRAPEFRUIT BOMBE ALASKA

Mascarpone parfait & meringue

GOAT'S MILK PANNA COTTA

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