



# THE EMERALD TABLE

## AN IRISH-INSPIRED DINNER

### ENTREES

GUINNESS & TREACLE SODA BREAD •  
*Smoked seaweed butter*

HALF-SHELL SCALLOP •  
*Clonakilty black pudding, Bramley apple*

IRISH CIDER BRAISED OX TONGUE CROQUETTES •  
*Wildgrain Farm tomato chutney*

POTATO FARLS •  
*Smoked cod, crab mayonnaise, pickled cucumber*

### MAIN

'BEEF & GUINNESS' •  
*O'Connor Beef premium slow cooked short rib, Guinness glaze,  
pickled Wildgrain Farm oyster mushrooms, stout & mushroom ketchup*

*Irish whiskey glazed Savoy cabbage • Black garlic creme fraîche  
Cheddar & chive boxty • Wildgrain Farm tomato chutney  
Wildgrain Farm organic leaves • Roasted grapes, celery, walnuts*

### DESSERT

BAILEYS BASQUE CHEESECAKE •  
*Coffee ice cream, hazelnut praline, salted caramel*

**\$79PP**



This special occasion shared menu cannot accommodate vegan, vegetarian, gluten-free, or dairy-free requirements. Other dietary needs require prior notice • A merchant fee applies to credit card transactions • Children's menu unavailable •  
A 5% staff gratuity applies to tables of 10 or more