

DINNER 5.30PM TILL LATE

BREADS

GARLIC BREAD

GLUTEN FREE 12 | **9**

Hand crafted ciabatta bread with garlic and rosemary mascarpone

PIZZA BREAD

GLUTEN FREE 15 | **12**

Freshly baked parmesan and mozzarella pizza bread - served with house made dips

STARTERS

CHICKEN LIVER PARFAIT GF BREAD AVAILABLE

14

The Pigeon's own homemade chicken liver parfait served with caramelised onion relish and toasted ciabatta

SMOKED BEEF SHORT RIB ROTI DF

15

Slow cooked and tender shredded beef served in a warm roti with creamy horseradish mayo, shredded lettuce, green onion and crispy shallot

PORK BELLY STEAM BUNS DF

16

Two steamed buns filled with roasted pork belly, hoisin, chilli, cucumber, coriander and crushed peanuts

CAPRESE BRUSCHETTA GF BREAD AVAILABLE

16

Handmade jersey mozzarella, marinated melody tomatoes and fresh basil served on grilled ciabatta with Whangape grove olive oil and aged balsamic

SOUTHERN STYLE FRIED CHICKEN GF / DF

15

Tender chicken strips fried until crisp in a corn and rice flour crumb, served with chipotle mayonnaise

SWEETCORN ARANCINI GF

14

Sweetcorn and rice fried in a polenta crumb served with a smoked chilli salsa and parmesan crisp

SALADS

BANG BANG CHICKEN SALAD GF / DF

24

Shredded master stock seasoned chicken, pea shoots, coriander, spring onion, daikon and rice noodles with spicy Sichuan and tahini dressing

SMOKED SALMON SALAD GF

24

Smoked salmon with pepperdews, crispy chickpeas, capers, heirloom tomatoes and crispy baby cos leaves with cream cheese aioli

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PASTA GF AVAILABLE FOR \$2 EXTRA

SMOKED CHICKEN PAPPARDELLE 25

Smoked chicken pappardelle, spinach, ricotta and a creamy herb sauce

SPAGHETTI AGLIO ADD CHICKEN 25 | 19

Fresh spaghetti flavoured with parsley, garlic, chilli and olive oil, finished with parmesan

MAINS DF AVAILABLE ON REQUEST

FROM THE GRILL GF

All steaks served with potato mash, greens in garlic butter and peppercorn jus

180gm Prime Beef Eye Fillet 39

300gm Sous-Vide Prime Beef Rump 35

350gm 12 Hour Slow Roasted Scotch Fillet 42

LAMB SHOULDER RACK GF 34

Slow cooked lamb shoulder rack with golden roasted root vegetables, creamy potato mash and jus

TREACLE CURED BEEF CHEEK GF 33

Braised beef cheek served with bacon, mushrooms, pearl onions, creamy potato mash, blue cheese and madeira jus

HOT SMOKED CHICKEN GF 32

Half a hot smoked chicken with crisp skin, served with perla potatoes, fresh panzanella salad and a red vine vinaigrette

FRENCH LENTIL AND BEETROOT RISOTTO GF 27

A rich red risotto with beetroot and apple, summer greens and Grana Opera cheese

LINE CAUGHT MARKET FISH GF 34

Pan fried and served with perla potatoes, Greek salad, fresh herbs and a zesty yoghurt dressing

PORK SCOTCH GF 31

Sous-vide pork scotch with a chipotle and honey mustard glaze, golden roasted root vegetables, pork crackle and creamy potato mash

SIDES

Duck Fat Fries with chipotle salt and sour cream mayo 6

Seasonal Greens with garlic butter 6

Agria Potato Mash 5

Garden Salad of cos, tomato, cucumber, seeds, ranch dressing 5