

# POLLEN

## A LA CARTE MENU

- Akaroa king salmon, pink grapefruit, seaweed, cured scallop 36
- Roasted potato and leek sabayon, slow cooked egg, guanciale 32
- Langoustine, artichokes, lardo, quinoa, hazelnuts 39
- Beef tartare, smoked egg yolk, pickled vegetables 36
- Roasted winter vegetables, truffle consommé 33
- Sautéed scallops, pumpkin, chicken wings, fermented chilli 38
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- Octopus, padron peppers, bagna cauda, tomatoes 54
- Iberico pork collar, carrots, feta, pickled ginger 56
- Poached and roasted pekin duck, fennel, pomegranate, saffron, beetroot 52
- Pea risotto, grilled squid, mint, ricotta 41
- Salt baked celeriac, pecorino, black garlic, walnuts, grapes, black truffle 43
- Halibut, crab bisque, confit fennel, compressed cucumber, apple 50
- Beef Wellington, truffled potato puree (for 2 persons) 140
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- A4 wagyu shoulder tender (230g) 68
- 35-day aged stockyard cote de boeuf (1kg) 180

### Sides

- Mixed leaf salad 10
- Tomato, burrata, tapenade salad 12
- Potato puree, cepe relish, watercress oil 12
- Baked red cabbage, cheddar, tahini, sesame 12