

The FABLE

AT SANTHEM

Starter

Antipasto platter (GF*)	10
Italian cured meats, buffalo mozzarella, marinated olives, rocket, olive oil and grilled sourdough	
Scallops	11.5
Bed on pea puree, pancetta sand, white chocolate twills and amaranth leaf	
Sweet baby leeks (V)	8.5
Winter truffle butter reduction, garlic herb crumb and garlic chives.	

Main

32 Day dry aged fillet of beef (GF*)	38
Thyme butter chanterelles with masala and peppercorn sauce	
Locally sourced mussels (V)(N) (GF*)	18
In Thai & coconut, grilled sour dough with lime and purple shiso	
Free-range corn-fed chicken (GF*)	19
Burnt cauliflower puree with wild mushroom powder and tarragon cream	

**(V) Vegetarian || (VE) Vegan || (GF) Gluten Free || (N) Nut || (GF*) Gluten Free Option.
Please advise our team members of any allergies of special dietary requirements.**

Food is prepared in a traditional kitchen and may contain traces of nuts.
We can help identify suitable dishes for you and provide a list of all dishes containing allergens