



Dinner

Entree

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| Seared local scallops with parsnip puree and bacon | 16 |
| Seafood tortellini in fennel bouillabaise with garlic rouille | 16 |
| Rabbit and mint terrine with pickled carrot | 15 |
| Parmesan and truffle souffle with Swiss brown mushrooms | 15 |
| Roasted carrot and corriander soup | 14 |
| Mushroom risotto with Meredith goats cheese | 15 |

Main

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| Scotch medallions with baby vegetables and a red wine jus | 35 |
| Confit of duck leg with a warm white bean tabbouleh | 33 |
| Crispy skin ocean trout with a Nicoise salad | 32 |
| Fillet of baby snapper with chickpeas and a jewish corriander dressing | 30 |
| Braised pork belly with celeriac salad and beetroot terrine | 32 |
| Baked polenta with a basil and roast pepper fondue | 29 |
| Lemon and basil spatchcock with fondant potato and baby leeks | 33 |

Sides

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| Roasted potatoes with rosemary salt | 8 |
| Green beans with almond and garlic | 8 |

Base Eatery Urban Harvest

Do you have a family member or loved one with a full fig tree, loads of lettuce, heaps of herbs? We want to meet them and arrange to procure their produce. Please talk to your waiter.

Are you organising a function? Base Eatery can cater for all your needs.
On or offsite catering available. Please talk to your waiter.