

*Atelier*  
by Matt Jackson

## **SAVOUR SIDNEY**

*3 courses for \$65 per person*

### **STARTERS**

**Prawns – Lobster Bisque**  
*fennel, coriander oil, chilli oil*

**Slow-cooked Pork Belly**  
*braised red cabbage, apple*

**Beef Tartare**  
*confit egg yolk, crostini, radish (+5)*

### **MAINS**

**Prawn Butter–Poached Rockfish**  
*mustard & tarragon sauce, peas, radicchio*

**Lemon Thyme Chicken**  
*confit baby potatoes, pickled shallots, roasted carrot*

**Beef – Potato & Mushroom Tart**  
*carrot purée, red wine demi (+10)*

### **DESSERT**

**Lemon Curd**  
*lime meringue, raspberry coulis, mint gel*

**Nutmeg Custard Tart**  
*sour raspberry mousse*



**Savour**  
SIDNEY