

D Richard's

LAMB CELEBRATION

Join us at D Richard's this month for our Lamb Celebration and indulge in a variety of delectable lamb dishes crafted by our talented chef, Samuel Knight. Enjoy this exclusive menu and special offer that highlight the best cuts of lamb. Choose one starter with a main course.

AVAILABLE OCTOBER 10TH - OCTOBER 27TH

STARTERS

Marinated Avocado Salad & Carrot Salad
Puffed Rice, Cumin & Orange Citrus Vinaigrette **V**

OR

Seared Scallop
Squid Ink Orzo, Crispy Tapioca, Gremolata **D**

MAINS

Braised Lamb Tartlet 38
With Confit Leeks, Smoked Goat Cheese, Chive Mayonnaise & Toasted Pine Nuts **D G TN**

Herb Roasted Rack of Lamb 48
Zucchini Fondant, Basil Salsa Verde, Yellow Courgette Puree **D**

Confit Lamb Shank 42
Chickpea Mash, Mediterranean Escabeche, Caper Sauce **D S**

Dukkha Spiced Lamb Rump 45
Pea & Smoked Bacon Fricassee, BBQ Asparagus **D**

RECOMMENDED WINES

| | GLASS | BOTTLE |
|--|-------|--------|
| 2020 Tempranillo, Torres 'Celeste', Crianza, Spain | 14 | 70 |
| 2021 Malbec, Felino, Mendoza, Argentina | 16 | 80 |
| 2021 Quilt, Cabernet Sauvignon, Napa Valley | | 100 |
| 2020 Decoy, Cabernet Sauvignon, California | | 60 |
| 2018 Frank Phelan, Saint Estephe, Bordeaux | | 100 |

LEGEND **D** dairy **G** gluten **TN** tree nut **SF** seafood **V** vegan

All pricing is in USD. Eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please advise of any food allergies or dietary restrictions. Price excludes 18% service charge and 13% GST.