DIRTY BONES

HOLIDAY MENU

36PP FOR 2 COURSES + A SIDE
40PP FOR 3 COURSES + A SIDE

TO START

CHICKEN WINGS GFO
Fried wings tossed in a maple and cranberry hot sauce and finished with crispy sage, dried cranberries and chicken gravy

SNOW BALLS V
Fried truffle mac and cheese balls with Gran Moravia snow and cranberry compote

ROAST VEGGIE TACOS V
Two corn & flour tortillas with roast butternut squash and beetroot with crispy spout leaves, chipotle sour cream and pomegranate seeds

DUCK TACOS
Confit duck with pickled carrot and cucumber and an mandarin hoisin sauce

CORN RIBS VE
Sweetcorn ribs with cranberry, maple and chilli glaze

THE MAIN EVENT

TURKEY SCHNITZEL
Crispy kōji brined turkey schnitzel with a sage and stuffing butter, spiced cranberry honey and bodgea white sauce

CHICKEN OVER HOLIDAY DINNER
Roast chicken served on roast chicken fat baby potatoes, with crispy stuffing balls and chicken gravy

P.I.M.P DADDY
Double stacked dry aged steak burger topped with pulled beef chuck, truffled mac & cheese and BBQ sauce on a brioche bun

GOT NO MEAT VE
Simplicity burger with vegan cheese, and a truffle and shitake aioli, with gherkins and red onion on a soft bun

FLAT IRON STEAK GF/(+3 SUPPLEMENT)
8oz dry-aged flat iron steak, served with chimichurri

CHICKEN AND WAFFLE GF
Our signature crispy kōji chicken on freshly baked waffles, served with shots of cranberry spiced honey and bodega white sauce

SIDES

Served to share

FRIED TATER TOTS VE/GF
with sage and onion salt

MISO AND CRANBERRY SPROUTS V
Crispy sprouts with a misso dressing and cranberries

PIGGIES IN BLANKETS
Crispy chicken sausages in blankets wrapped in turkey bacon, glazed with maple, chilli and mustard

DESSERTS

STICKY TOFFEE PUDDING V/GF
served with Mutts Nuts custard and vanilla gelato

BLACK FORREST ICE CREAM SUNDAE VE/GF
Dark chocolate sorbet with cherry compote and syrup topped with whipped vegan cream

MINCE PIE V
Warm crushed mince pie with ginger and honey gelato, candied ginger and spiced orange topping sauce

Pre-orders are required for all bookings of 20+ people. Please let us know of any allergies or dietary requirements at the time of pre-order.
An optional 12.5% service charnge will be added to your bill.

VE Vegan **VEO** Vegan on request **V** Vegetarian **GF** Gluten free **GFO** Gluten free on request

Please be aware that our dishes are prepared in kitchens where allergens are present. Any questions, please ask our Manager.

@dirtybones

SCAN FOR ALLERGENS