

DINNER



THE PEAR TREE

COCKTAILS

MANGO CHILLI SMASH

Mango vodka, Jalapeño, lime, mango, soda

10.50

LYCHEE MARTINI

Gin, lychee, rose vermouth, lime

10.50

NIBBLES

House made garlic & thyme focaccia

5.50

Serrano ham croquettes, saffron aioli

3.50 ea

Roasted organic chickpeas with house blend spice mix

5.50

SMALL PLATES

Taramasalata, Yuzu sesame, potato crisps

10

Blackened sweetheart cabbage, lemon butterbean puree, pumpkin seeds, crunchy garlic & Urfa chilli oil

11

Delica pumpkin, hot honey, whipped feta, crispy sage, Aleppo chilli

12

Whole grilled king prawns, ponzu butter, chives, Gochugaru pepper flakes

14

Crispy monkfish, fennel & green papaya, macadamia, fermented Sriracha

13

Lamb skewers, yoghurt, pickled & fried shallots, coriander, spicy tangy mango sauce

12

Chicken thigh yakitori, pickled turnips with Sichimi Togarashi

12

LARGER PLATES

Charred cauliflower, tahini, toasted almonds, green Zhoug

18

West End Farm pork chop, tamarind glaze, crispy anchovy & pickled pineapple, sambal Oelek

24

Creedy Carver duck breast, grilled plum & pistachio spicy salsa, duck fat panko, plum & Chipotle ketchup

26

Whole grilled Gilthead sea bream, charred lemon, XO butter

26

Chef's cut steak, Gochujang, toasted sesame Chimichurri

24

CLASSICS

NASI GORENG

available in



kings prawns, rice, cabbage, crispy shallots, spring onion, chilli, coriander, fried egg, Sriracha sauce

18.50

1/2 GRILLED CHICKEN

fries, house salad (marinade: Peri-peri, Chimichurri, or smoked garlic butter)

19.75

DUCK HASH

available in



crispy duck leg, chilli, coriander, spring onion, potatoes, greens, hoisin sauce, sesame, mayo, fried egg

20.50

SIDES

Pink fir potatoes, garlic, lemon, butter, herbs

4.75

Grilled lettuce, buttermilk dressing, "bacon crumb"

4.75

Grilled broccoli, olive oil, sea salt

4.75

Flat bread

2.00

DESSERTS

Burnt cheesecake, vanilla cream, espresso syrup

8.50

Honey toast, caramelised apple, vanilla ice cream

8.50



Allergen info

Please inform our staff members of any food allergies.
We cannot guarantee your dish is 100% free from any allergenic ingredient.
Various herbs are used to enhance the dishes which may not be listed on dish



peartreeatgreenlandplace



The Pear Tree at Greenland Place