



3-Course Dinner Menus

Starters

Home cured salmon pickled cucumber and lemon gel
Salad of heritage beetroot whipped goats cheese and candied walnuts
Hand dived scallops, cauliflower puree, crispy pork crumbs, braised endive
Heirloom tomato salad, torn burrata micro leaves
Seared sesame crusted tuna saku sashimi with avocado & radish, yuzu dressing

Mains

Beef fillet, pressed potato, shin of beef bon-bon, seasonal veg horseradish cream
Roast lamb rump, shoulder croquette, cavolo nero lamb jus and gratin potato
Sea bass, crab saffron arancini, red prawns, keralan coconut sauce
Roasted salmon fillet minted pea risotto and lemon butter
Chargrilled chicken wrapped in pancetta, parmesan mash, slow roasted caponata wild rocket and tarragon sauce

Desserts

Chocolate torte with berry compote thick cream
Sticky date pudding, toffee sauce, pecan & clotted cream
Pear & almond financier with custard sauce
Pavlova with berries
Lemon meringue roulade with macerated berries and candied lemon
Strawberries and cream