



Set Menu

04/10/2024

ENTRÉE

Confit King Salmon

Served with White Gazpacho and pickled Grapes (GF)

OR

Stracciatella Ravioli

Served with Lemon Truffle Foam & Pancetta

OR

(Vegetarian option)

Truffled Artichokes

Served with Carrots Salad Pepitas & Nasturtium

Mains

Alternate drop

Beef Cheeks

Beef Cheeks Braised in Red Wine, Horseradish, Mash & Figs (GF)

OR

Grilled Cod

Bar-Cod Fish served with Truffled lobster Ragout and panache of baby Vegetables (GF,DF)

(Vegetarian option)

Cheese Burrata

Served with Ox Heart Tomatoes, Celery & a Balsamic Reduction (V,GF)

Desserts

Alternate drop

Choux au Craquelte

A delicious Choux bun topped with a crispy Craquelte Cookie topping filled with Custard Cream

OR

Coconut Pannacotta

Served with Wild Berries compote, chocolate Glaze (GF,V)