



MENU

STARTERS

Quinoa Salad with Bon Assisi Dressing served with fried halloumi, grapes & toasted almonds

Prawn & Watermelon Salad with roasted peanuts, chilli, ginger & mango

Braised Mussels & Squid cooked with ginger beer & chorizo, finished with marjoram, olive oil & lime

Fresh Egg Pasta Strozzapreti tossed with shaved veal, capers, cherry tomatoes, basil, white wine & olive oil emulsion

Daily Special Soup

DESSERT

Choose any dessert from the tempting selection available

MAINS

Fresh Angus Beef Tagliata served with caramelised onions, rocket & parmesan

Fresh Milk Fed Veal Saltimbocca served in marsala sauce, crushed walnuts & sage

Ballontine of Free Range Chicken set on succotash of corn, with roasted pepper sherry cream & finished with whole grain mustard

Baked Salmon Fillet served with pureed beetroot, pink grapefruit & rhubarb salad

Butternut Squash Quiche complemented by caramelised onion & butternut squash salad, pistachio & raisin gastricque