

Menu is subjected to change of season and availability

Shared Antipasti platters to start

Fresh sole fillets / pan-fried / spring onion,
ginger and garlic / sushi rice.

Salmon fillet / marinated in soy / pan seared / sushi rice /
avocado and wakame seaweed salad / lemon butter.

Cold smoked ribeye / cooked to your liking / mustard
mashed potato / mushroom and red wine cream.

Pan-seared pork sirloin / roasted pumpkin and
kumara salad / plum sauce.

Grilled eggplant baked in tomato provençale /
grilled with cheese / steamed rice.

Mains served with seasonal vegetables

Affogato: vanilla ice cream / espresso.

Warm apple, rhubarb and berry crumble /
crème anglaise / ice-cream.

Chocolate, berry and walnut brownie / ganache
/ berries / whipped cream / ice-cream.

Blueberry and lemon roulade /
berries / whipped cream.

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