

# MEAT MENU

## ENTREE

### CURED PORK TOAST

Toasted Brioche, 24 month aged  
gold label prosciutto parma with  
smoked garlic mayonnaise,  
mustard, pickles & aged manchego  
GFA

## MAIN

### 220G WAGYU RUMP

Fondant Kipfer potato, roasted  
shallot, asparagus with a  
peppercorn sauce  
GF

## DESSERT

### RICH CHOCOLATE CREMOSA

Blackcurrant, extra virgin olive oil  
& feuilletine crunch  
GFA

# SEAFOOD MENU

## ENTREE

### PAN SEARED SCALLOPS

Jerusalem artichoke puree, caper  
butter & fresh apple  
GFA

## MAIN

### CRISPY SKINNED KING FISH

Creamy romesco, toasted fregola,  
preserved lemon, roasted zucchini  
flower & green olives  
GFA

## DESSERT

### WHITE CHOCOLATE & BANANA GANACHE

Banana bread, sour cherry gel  
GFA

# VEGETARIAN MENU

## ENTREE

### WILD MUSHROOM TARTLET

Grilled asparagus, whipped ricotta,  
fresh herbs  
GF - VOA

## MAIN

### HARRISSA GLAZED AND ROASTED PUMPKIN

Creamy burrata, toasted fregola  
roasted nut herb pesto, sun-dried  
tomato, crispy chickpeas & sage  
GFA - VOA

## DESSERT

### MASCARPONE ICE CREAM

Sticky figs, honeycomb  
GF - VOA