

SUMMER 2016 MENU

Entree

Warm marinated olives (v)

Arancini balls with fresh tomato reduction, basil oil & grana padano cheese (v)

Freshly shucked oysters with Asian dressing, cucumber julienne & pickled ginger

Shoe string fries with truffle salt & Parmesan

Salads

Ancient grain salad, quinoa, farro, house pickled beetroot, walnuts, goats cheese,
pomegranate seeds & citrus dressing (v)

House salad, seasonal leaves, cucumber, Spanish onion & Dijon dressing (v)

Mains

Pan roasted crispy skin salmon, courgette cream & pickled blueberries

Duck meatballs, buttered risoni & edamame, zest of orange, duck & sage jus

Grilled lamb cutlets, seasonal salad, orange segments, smoked mint yogurt & lemon

Double cooked pork belly, sticky apple jus, apple & fennel pickle & roast garlic mash

Oxtail, pork & beef ragu with fettuccine, basil & Parmesan

Potato, spinach & garlic gnocchi, green peas, courgette with three-cheese sauce (v)

Something Sweet

Luscious lemon tart, fresh berries, double cream

House made apple strudel, served with vanilla bean ice cream, and salted caramel sauce

Dark chocolate mousse