

SUMMER 2023/2024 SAMPLE MENU

House baked bread | Lamont's olives

Orecchiette | Broccoli pesto | Garlic brioche crumbs

Fried artichoke | Jamon | Sumac hummus

Porchetta | Tuna mayonnaise | Capers

King Prawns | Lemon myrtle | Native lime

BBQ Quail | Fig balsamic | Fennel and orange

Grilled Asparagus | Ricotta fritter | Gribiche

Line caught Snapper | Sauteed greens | Champagne cream

Smoked duck Leg | Kohlrabi | Mandarin reduction

Roast organic chicken | Sugar snaps | Crisp skin

Angus Beef fillet | Potato croquettes | Caramelised onion puree

'Selection of seasonal sides to share'

Baked Alaska | Coconut | White chocolate

Matcha choux | Cherry blossom | macaron

Vanilla sponge | Fig leaf cream | Strawberry honey

Chocolate pave | Salted caramel | Churros