

SHARED DINING

ANTIPASTI

Artisan olive, herb and quinoa sourdough breads
Prosciutto di parma
Calabrian coppa
Marinated olives
Honey and thyme ricotta
Marinated artichoke
Roasted pepper and sun dried tomato tapenade
Celeriac puree
Balsamic roasted mushrooms

MAIN

Salmon panzanella of seasonal tomatoes, toasted sourdough and lime aioli
Confit duck and porcini mushroom risotto with sliced star anise roasted duck breast
Slow cooked spice rubbed beef brisket with pea and watercress puree and a rich beef jus
Rolled roast chicken with a mousseline stuffing and a warm confit tomato salsa
Roasted salmon flaked over an orange, quinoa, green pea, broccolini, herb salad
Slow cooked Dukkha spiced pulled lamb shoulder with labneh, petit herbs and fried chickpeas
Coconut and chill poached Thai chicken with vermicelli rice noodle and Asian herb slaw
Gnocchi tossed in an Italian tomato and basil ragout with buffalo mozzarella and parmesan
Roasted crispy skinned pork belly with cauliflower puree, apple watercress garnish and apple glaze
Seeded mustard and pepper rolled sirloin roasted baby carrots and red wine jus

SIDES

Rosemary salted roasted chat potatoes
Seasonal green leaves with a citrus, chive and caper dressing
Ancient grain of freekah, barley, quinoa, feta, red onion and flaked almonds
Burrata with heirloom tomatoes, confit garlic and basil oil
Moroccan spiced eggplant, chickpeas, brown rice, pomegranate and a mint yoghurt dressing
Honey and thyme roasted root vegetables with creamed ricotta
Buttered green seasonal vegetables

YUM