

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

