

Starters

Gazpacho with papad toast *GV*

Cold tomato & cucumber soup topped with Indian sourdough crackers

Tropical coconut ceviche *P*

Local fish filet marinated in coconut milk and fresh herbs with vegetable escabeche

Pink hummus *S*

Colourful and flavourful dip made with tahini, chickpeas, olive oil, beetroot and lemon juice

Baba ghanoush *V*

Bell pepper & smoked aubergine dip with sumac crusted crouton

Chicken paillard caesar salad *DFG*

Grilled chicken salad with baby sucrine lettuce topped with parmesan, capers, charcoal brioche croutons and anchovy yogurt dressing

Bell pepper & feta salad *DN Veg*

Bell peppers with Taiglaches olives, pickled onion, oregano, feta cheese, balsamic glaze and pine seeds

S - Sesame Seeds *G* - Gluten *N* - Nuts *D* - Dairy *V* - Vegan *Veg* - Vegetarian
P - Pescatarian *SF* - Shellfish *E* - Egg

Main Course

Herb crusted lamb rack *G*

Roast rack of lamb with rosemary, thyme & mustard crust served with jus

Black angus beef tagliata

Firewood grilled black angus oyster blade with demi-glazed sauce and chimichurri

Sides

Grilled vegetables *V*

Perfectly grilled zucchini, eggplant, pepper and cauliflower seasoned with tangy chimichurri sauce.

Vegetable primavera risotto *D Veg*

Creamy rice dish made with edamame, peas, asparagus, Parmesan cheese and pesto

Potato and gherkin salad *E*

Tangy potato salad made with chopped pickles, red onion, fresh dill & creamy Dijon mustard dressing

Desserts

Hazelnut dacquoise *DN G*

Chocolate crèmeux with mascarpone chantilly & raspberries sorbet

Assorted mignardises *DN G*

served with seasonal fresh fruits