

Restaurant Week Dinner Menu

Starter

CAULIFLOWER SALAD

cauliflower cous-cous, passion fruit, burnt butter, poached egg yolk, beetroot

Soup Course

POTATO & SALMON VELOUTÉ

confit salmon, dill, saffron oil, edible flowers, celeriac crisps

Mains

LOIN, BELLY & BRAISED LAMB CROQUETTE

celery sabayon, walnut, fresh herb crust, raspberry jelly, fennel, goats' cheese risotto

or

GRILLED LINEFISH

zucchini noodles, mussels, chorizo, coriander, tomato, lime coconut cream

All mains are served on a melange of seasonal sides to the table, inspired by our local producers



SPICED BLUEBERRY & APPLE CRUMBLE

orange cheesecake, hazelnut, meringue, cocoa nib granola, blueberries, apple sorbet

