

CAPRESE TARTE

Puff pastry tarte, tomato, basil, prosciutto, fresh mozzarella, balsamic glaze and olive oil.

ARANCINI

fried risotto balls flavoured with tomato pesto, rocket and Parmesan served with roast capsicum sugo and aioli.

TIAN

Layers of crab, smoked salmon and avocado flavoured with dill and fennel.

MAIN COURSE

PORC

Oria almond fed pork tomahawk served with grilled endive, sautéed apple and rocket and calvados jus.

FRUITS DE MER

Grilled fish, grenobloise sauce, prawns and pesto served on sautéed greens.

POULET RÔTI

Lemon and herb roast chicken, tarragon sauce, pomme sarladaises and baby broccoli.

DESSERT

CRÊPES A L'ORANGE

Crêpes served with orange caramel and vanilla ice cream.

CRÊME BRÛLÉE

Caramel and white chocolate baked custard with toffee top.

ASSIETTE DE FROMAGE

Selection of cheeses with dried and fresh fruit, quince and biscuits