

EVENING SHARING MENU SAMPLE

\$105 PP - 7 DEGUSTATION COURSES

BURRATA

TRADITIONAL HOME MADE BURRATA, WITH FRESH BASIL, ON A BED OF FRESH SLICED TOMATOES

HARISSA ROASTED CAULIFLOWER

WITH A WHITE BEAN & PEA PUREE

BEEF CHEEK ARANCINI

ARANCINI BALLS ON A CREAMY GREEN PEA SAUCE

CAMEMBERT WONTONS

CAMEMBERT & COCONUT WRAPPED IN A WONTON AND SERVED CRISP WITH A CHILLI ORANGE SAUCE

PUMPKIN GNOCCHI

A CLASSIC GNOCCHI SERVED ON CELERIAC & GREEN PEA SAUCE

MEDITERRANEAN MOANA KAI

MARKET FRESH FISH, WITH TOMATO, OLIVES, EGGPLANT, AND SERAED COURGETTES IN A TOMATO BASE SAUCE.

DUCK RAVIOLI

BRAISED OVERNIGHT, DUCK CONFIT RAVIOLIS IN A BLACK BOY PEACH AND DUCK REDUCTION

CHICKEN

FLATTENED CHICKEN TENDERLOIN, MARINATED IN LEMON JUICE & CRACKED PEPPER. TOPPED WITH BATTERED COURGETTE FLOWERS, STUFFED WITH A FILLING OF SUN-DRIED TOMATO & PEPITO'S & FINISHED WITH GRILLED SUMMER FRUIT.

MOUSSAKA WITH LAMB

LAYERS OF AUBERGINE, TOMATO, CAMELISED ONION , POTATO & HAND MADE HALLOUMI CHEESE, LAYERED WITH BRAISED LAMB SHANK

VENISON RAGOUT

CLASSIC RAGOUT, SLOW COOKED WITH POMEGRANATE, RED WINE
AND LATE SPRING VEGETABLES

WILD GOAT RAGOUT

WILD GOAT WHITE RAGOUT, SLOW COOKED IN BUTTER MILK AND
YOGHURT
FINISHED WITH SLICED FRESH FENNEL

WOOD FIRED DUCK CONFIT

IN OUR WOOD FIRED OVEN, WE BRAISE THE DUCK LEG FOR 14 HOURS.
ITS THEN DE-BONED AND PLACED BACK INTO THE LEG, AND
CRISPENED IN THE OVEN WITH THE DUCK REDUCTION

A SELECTION OF SEASONAL VEGETABLES TO SHARE

CHOCOLATE DECADENCE TRIO

' ~ LIQUEUR FUDGE SOAKED CHOCOLATE BROWNIE
~ CHOCOLATE BRÛLÉE
~ CHOCOLATE STRACCIATELLA ICE CREME
G E L A T O & ICE CREME
HOUSE MADE SELECTION - 3 FLAVOURS

FRESH RICOTTA CAKE

MADE WITH HOME MADE RICOTTA AND FRESH STRAWBERRIES

CREME BRULEE

TRADITIONAL....STUNNING!
WITH A SIDE OF GELATO.