

SUMMER MENU

Entree

Green pea soup,
Seared local scallops & truffle oil
\$18.50

Smoked salmon pate,
toasted sour dough, watercress & caper salad
\$17.50

Gorgonzola salad,
mesclun, toasted walnuts, pear & sherry vinaigrette
\$17.50

Carpaccio of beef,
beetroot, roquette & horse radish cream
\$17.50

Mains

Spinach tagliatelle,
paddle crab, cherry tomato & aromatic herbs
\$33.00

Pan roasted salmon fillet,
crushed jersey benny potatoes, asparagus & sauce vierge
\$35.00

Char grilled beef fillet,
spinach puree, baby carrots, potato fondant & red wine jus
\$36.00

Slow roasted lamb loin,
carrot puree, roasted baby vegetable, fried capers & rosemary jus
\$36.00

Sides \$6.00

Steamed asparagus, lemon & olive oil

Hand cut chips, crisp sage & garlic

Mesclun salad