

DINNER MENU

Tartar of smoked north Atlantic salmon, prawn cocktail
remoulade of new harvested potatoes,
herb- mustard drops, arugula leaves dressed with grape seed oil and Xeres vinegar



Light creamed lobster bisque with golden brioche melba croutons and Armagnac



Roasted double deboned free range New Zealand lamb loin in pork net
rubbed with aromatic savory and thyme
fluffy garlic potato mousseline and palette of marked vegetables



OR

Grilled salt water barramundi with beetroot salsa and dill beurre blanc sauce
bouquets of day fresh marked vegetables safflower pilaf rice



Oven fresh apple crumble, cinnamon ice cream and blackberry coulis



Freshly brewed coffee, selection of tea and soothing herbal infusion
mint chocolates, medley and marshmallow and almond tuiles

