

The Dinner Table



\$70 per person (excluding beverages) | \$100 per person (with beverages)

Tables of 5 -10 per booking (max seated 20pax)

MENU 1

Agnolotti Del Pain filled with ricotta – wild mushrooms, burnt butter sage

Crispy Skin Barramundi – pea mash

Alternating with

Braised Beef Cheek – celeriac puree, jus

Eton Mess - Meringue, berries, creme fraiche, jelly and fairy floss

Sides

- *Green leaf salad with lemon and olive oil dressing*
- *Roasted potatoes with rosemary & garlic*
- *Seasonal steamed vegetables*

DIETARIES

- *Please advise any dietaries up to 2 days prior to booking*
- *Vegetarian options are available for all courses*
- *All vegetarian/vegan menus are available for groups of 5-10 per booking*
- *If you want a more diverse menu please ask us for other options*

MENU 2

Scallops seared with cauliflower puree and Crisp Jamon or carrot and ginger

Atlantic Salmon, bean puree, sautéed seasonal greens and mustard

Alternating with

Slow cooked Lamb shoulder with ancient grains and yoghurt

Seasonal poached fruits with coconut cream and honey wafers

Sides

- *Green leaf salad with olive and lemon dressing*
- *Rosemary and garlic roasted potatoes*
- *Green beans with almonds & persian feta*

MENU 3

Shared per table

Mezze Platter – lamb kofta, dolmades, saganaki, olives, dips, warm olives, breads

Slow cooked lamb – garlic, lemon, herbs

Crispy skinned Barramundi with Moroccan spices and preserved lemon

Shared dessert and seasonal fruits.

Shared sides

- *Greek salad – feta, cucumber, parsley, olives, red onion*
- *Lemon & Garlic roast potatoes*
- *Broccolini with anchovy butter (optional)*