

Saint Legis

TOAST TO THE COAST MENU

Snacks

Chilli Cashews	4
Marinated Olives	5
House Made Dip with Pita Crisps	7
Ravens Creek Cured Meats, Pickle & Sourdough	9
Wood Fired Pesto Bread	11

Larger Dishes

Puff Roll filled with Roasted Vegetables & Goats Cheese	24
Braised Lamb, Cous Cous, Almonds, Pumpkin & Yoghurt	30

Sweeties & Cheese

Passion Fruit Tart with Lime Cream	11
Cheeses with House Made Lavosh & Medlar Paste	16
Affogato – Liqueur, Coffee & House Made Ice Cream	11

Feast

50pp

Cheese & Charcuterie Board	
Wood Fired Pesto Bread	
Puff Roll filled with Roasted Vegetables & Goats Cheese	
Braised Lamb, Cous Cous, Almonds, Pumpkin & Yoghurt	
Passion Fruit Tart with Lime Cream	

Artists in residence for the weekend: Keren Zorn & Alex Bell.

Working current project Lino Cuts

This weekend is a Limited Menu for Toast to the Coast
For dietary requirements please speak to wait staff for suitable choices