
TO START

WHOLEMEAL SOURDOUGH WITH ACCOMPANIMENTS

Liver parfait with port wine jelly | smoked salmon rillettes |
eggplant caviar | house made pickles

MAIN

TWICE COOKED PORK BELLY AND PULLED CROQUETTE

Smoked apple puree | dijon Jersey Benne potato | asparagus | Shallot jam

ROASTED HALF CAULIFLOWER

Zany Zeus Halloumi | olive & eggplant puree | tahini yoghurt |
pomegranate | pine nuts

OLIVE-CRUSTED FRESH MARKET FISH

Pan-fried gnocchi | broccoli florets | roasted tomato sauce

SWEET

STRAWBERRY MERINGUE

Macerated strawberries | yoghurt espuma | black pepper

ICE CREAM & SORBETS

Brandy snap tuile | fresh summer fruits

\$45.00 PER PERSON

