

CHEF'S TASTING MENU

DINNER MENU \$65PP + SERVICE CHARGE
WINE PAIRING \$50PP + SERVICE CHARGE

APPETIZERS

BERMUDA WAHOO TARTARE (GF)

Kalamata olives, tomato, oregano, scallions, pea & lemon cream

ARANCINI

*Sicilian style, fried rice croquette, with beef ragu' and mozzarella,
organic grape tomato fondue, parmesan*

CREAM OF PUMPKIN (GF/V)

Crumbled feta, pita chips, piri piri sauce

AUTUMN BOWL (GF/VG/N)

*Organic beetroot, baby spinach, green beans, orange segments,
almonds, cumin seeds, tahini*

ETNA BIANCO 'SANTO SPIRITO', TERRE NERE, SICILY

or
SAUVIGNON BLANC "BEL ECHO", CLOS HENRI, ORGANIC, NZ

ENTREES

RISOTTO ALLA PESCATORA (GF)

Shrimps, mussels, calamari, garlic, tomato, basil, cream

LAMB ROAST (GF)

*Slow roasted lamb shoulder, braised lentils, charred broccolini,
rosemary aioli*

BEEF SHORT RIBS (GF)

*Braised Angus beef short ribs, creamy mashed potatoes,
glazed Brussel sprouts, beef jus*

ASPARAGUS RAVIOLI (VG)

*Zucchini and lemon puree, borlotti beans,
roasted organic grape tomatoes, thyme oil, micro sorrel*

PRIMITIVO DI MANDURIA, MASSERIA LI VELI, PUGLIA

or
RIOJA RESERVA, MUGA

DESSERT

CARROT CAKE

Orange crème anglaise, candied carrots

APPLE PIE

Rum & raisin ice cream

PINEAPPLE CARPACCIO (GF/VG)

Seasonal fruit, mint & agave dressing, coconut sorbet, chocolate soil

SAUVIGNON BLANC, LATE HARVEST, ERRAZURIZ, CHILE

Prices are subject to 17% service charge