

RESTAURANT A LA CARTE

◆◆ NEW SPRING MENU ◆◆

SPRING MENU AVAILABLE FROM THE 10TH MAY TO THE 24TH MAY

STARTERS

Minestra *Flavoured with pine nuts and bush basil*

Grilled asparagus *Poached hen's egg, manchego veloute, crispy celeriac*

Serrano ham and broad bean risotto

Olive oil scented fattoush salad *With calamata olives*

MAIN COURSES

Roast artichoke and spinach timbale *Spiced capsicum salsa*

Pan seared cockolette *With glazed button mushrooms, bacon, rioja jus*

Slow cooked pressed lamb shoulder *Confit of pea and fresh mint*

Saute fillet of salmon *Spring onion ragout, chablis essence*

DESSERTS

Blueberry fool *With crystalised lemon and praline stick*

Flamed strawberries romanoff *Mandarin and blackberry salad*

Tangerine and cantaloupe melon salad *With lime and lemon sorbet*

Raspberry and rhubarb tart *With warm vanilla custard*

