

Winter Escape Set Menu

Two Course 65.0pp | Three Course 79.0pp

To Start (served sharing style)

Botanical Gin Cured Salmon (NGA, NDO)
compressed cucumber, citrus crème fraiche, saffron pickled fennel, chilli
oil, pomegranate

Beetroot Risotto (NGA, NDO, V, VGO)
broccolini, parmesan, spinach

Mains (served sharing style)

Roasted Lumina Lamb Loin (NGA, NDA)
black doris plum puree, sumac, pickled onions, dukkha

Roasted Red Pepper & Mushroom Filo (V, VGO)
beetroot tahini, spiced crispy chickpeas, herb oil

Pan Roasted Chicken Breast (NGA, NDO)
carrot puree, beetroot chutney, curry leaves

Sides

Roasted Rosemary Potatoes

Seasonal Vegetables

To Finish (served sharing style)

Lavendar Pannacotta (NGO)
ambrosia, rosemary orange tuile

Sticky Date Pudding (V)
toffee, berry sorbet