

DINNER MENU



STARTER

TUNA AND AVOCADO TARTARE

Pickled onions, fresh herbs, and spicy ponzu sauce

SWEET POTATO SOUP WITH WHITE MISO

Served with crispy kale and wholemeal sourdough bread.

MAIN

PAN-FRIED COD

Crushed baby new potatoes, roasted pak choï, leek and umami sauce with roasted leeks

BEEF TENDERLOIN

Truffle Mashed Potatoes, Seasonal Vegetables and Beef Jus

DESSERT

BRIE CHEESE

Baby lettuce jam, apple and pear chutney, and classic homemade focaccia

TIRAMISU SPHERE

espresso soaked lady fingers layered with a sweet cream in a chocolate dome



VEGETARIAN
DINNER MENU



STARTER

**GIRASOLE WITH SPINACH
AND RICOTTA CHEESE**

With butter and sage sauce

MAIN

BUTTERNUT RISOTTO

Served with parmesan fondue
and balsamic glaze

DESSERT

BRIE CHEESE

Baby lettuce jam, apple and
pear chutney, and classic
homemade focaccia



**SWEET POTATO SOUP
WITH WHITE MISO**

Served with crispy kale and
wholemeal sourdough bread.

CLASSIC PARMIGGIANNA

Eggplant, homemade tomato
sauce, mozzarella and parmesan
cheese

TIRAMISU SPHERE

espresso soaked lady fingers
layered with a sweet cream in a
chocolate dome