

birthday menu

CHEF
Winston Z.

CANAPES

Roast mushroom ragu, crostini

Smoked golden beets, feta, chervil

ENTREES

Blue moon oyster, Green shallots vinaigrette, finger lime (GF)

Gin cured salmon, citrus cream, seaweed, Trout Roe (GF, DF)

MAINS

Blue cod, Grapefruit Beurre Blanc, Braised potato, Pea
(GF)

Beef cheeks, Cherry Jam, Celeriac, Beets

DESSERT

Chocolate Brulee, Black sesame sponge, Hazelnuts

*** V - vegetarian, VEG - vegan, GF - gluten free, DF - dairy free*