

your menu

CHEF
Mani Bharat

Family Style

Mains:

Sou vide roast lamb rump, chimichurri, thyme jus GF, DF

Seared Atlantic salmon, lemon mustard cream sauce GF

Ricotta spinach ravioli, Napolitana sauce V

Sides:

Roasted cocktail potatoes, garlic, garden herbs VG, GF

Seasonal steam vegetables, Tuscan olive oil dressing VG, GF

Salads:

Pear, chorizo, toasted walnut, feta cheese, wild rocket salad, vanilla vinaigrette dressing GF

Chickpea salad, fresh leaves, herbs, lemon vinaigrette V, GF

Dessert:

Vegan flourless chocolate cake, passionfruit sorbet VG, GF

Kids Meals:

Sou vide roast lamb rump, salt flakes GF, DF

Roasted cocktail potatoes, garlic, garden herbs VG, GF

Chickpea salad, fresh leaves, herbs, lemon vinaigrette V, GF

Vegan flourless chocolate cake, passionfruit sorbet VG, GF



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