

DineIndulge

Below is an example of a Sample Menu.

Starters

- Lemon & Thyme Calamari, Roasted Chorizo, Artichokes, Basil & Balsamic Emulsion
- Crispy Pea & Mint Fritter, Pico de Gallo, Avocado Butter, Pea Puree & Mint Pesto
- Warm Pigeon Breast Salad, Nduja Sausage, Radicchio, Orange & Fig
- Porcini & Wild Herb Risotto, Crispy Italian Hard Cheese & Basil Oil

Mains

- Rib Eye Steak & Red Wine Jus, Roasted Carrot & Spiced Maple Puree, Soft Herb Pomme Anna, Crispy Leek
- Pan-fried Sea Bream & Citrus Tiger Prawns, Sweet Potato & Lime Velouté, Macadamia Dukkah, Petit Pois
- Beetroot & Fennel Gratin, Sweet Potato & Lime Velouté, Macadamia Dukkah, Petit Pois
- Octopus Pappardelle, Lemon & Sage Butter
- Sun-Dried Tomato & Ricotta Pappardelle with Basil Butter
- Osso Buco, Spinach & Ricotta Malfatti, Soft Polenta & Green Beans
- Smoked Aubergine, Spinach & Ricotta Malfatti Soft Polenta & Green Beans

Desserts

- Dark Chocolate Delice & Honeycomb, Ginger & White Chocolate Mousse
- Vanilla Crème Bruleé & Blueberry Compote, Almond Sable Biscuit
- Lemon Mousse Basil and Olive Oil Macerated Strawberries & Meringue
- Espresso Panna Cotta, Dark Chocolate Crumb & Orange Zest Biscotti

Please note: Tapas, Breakfast and Canape menu's are also available