

Additional charges may be incurred for substitutions or extras ordered
Should we incur unavailability of any stock items on the day, substitutions will be recommended
Set menu only available by prior arrangement with the restaurant.

Starters

Halloumi (v)

Halloumi cheese deep fried and accompanied by our homemade red onion chutney.

Calamari

Calamari tubes grilled or deep fried with lemon-garlic butter sauce.

Tempura prawns

Four tempura-battered deep-fried prawns served with a sweet chilli and soy dipping sauce.

Pork rotolini

Rolled pork belly stuffed with whole grain mustard and fresh garlic, topped with an orange juice, honey and cinnamon reduction, garnished with caramelised apple.

Mains

Ricotta pollo involtini

Tender chicken breasts stuffed with spinach, ricotta and Parma ham topped with a creamy wholegrain mustard sauce.

Fillet medallion

250g fillet medallion grilled to your preference with a topping of herb infused butter.

Calamari

Grilled or deep-fried calamari tubes, prepared and served with garlic, lemon juice, Fresh herbs and butter sauce

Sushi for one, 13 pieces

Salmon California (4), tuna chilli roses (3), prawn nigiri (2), salmon maki (4)

Roasted cauliflower (v)

Roasted cauliflower florets served on sautéed spinach, topped with mushrooms, crispy chickpeas, dressed in a coconut milk and soya sauce.

Dessert

Chocolate lava cake

Warm chocolate cake with a soft molten centre served with vanilla ice cream.

Crème brûlée

Vanilla baked custard with a caramelised sugar topping.

Cheesecake

Plain baked cheesecake.