

APPETIZER

(please choose 3 options)

Carpaccio

Thinly sliced raw beef, olive oil, lemon juice, mushrooms, rocket, and parmesan.

Caprese Salad

Tomato, mozzarella, basil / rocket with extra virgin olive oil.

Mussels

Pan tossed mussels, white wine & garlic lemon reduction, fresh chili & garlic parsley with crispy bruschetta.

Halloumi

Baked halloumi with sun dried tomato pesto.

Calamari

Grilled Falklands calamari, olive oil, and kalamata olives with white wine.

MAIN COURSE

(please choose 4 options)

Panzerotti

Pasta, spinach, ricotta, creamy Napolitana, parmesan shavings, and fresh farm rocket.

Salmon

Garlic & chive salmon, radish & fennel marinated green salad with lemon & black pepper butter.

Fillet

Prime beef fillet, grilled medium with pepper crème.

Roasted Pork Belly

Confit pork belly, yellow plum glaze, and parsnip puree served with seasonal farm vegetables.

Chicken Cordon Bleu

Stuffed crumbed chicken breast, mozzarella & gorgonzola, and herb crusted gratin served with seasonal farm vegetables.

Lamb Shank

Slow roasted lamb shank, rosemary & red wine reduction with home-made mint sauce.

DESSERTS

Lemon meringue

Plain baked cheese cake

Pavlova

Malva pudding (seasonal)

Tiramisu

Fruit platter

Ice cream & bar one sauce

Tea / filter coffee