

Cafe Degustation

warm organic ciabatta served with confit garlic,

olive oil, balsamic and sea salt

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Sashimi Yellow Fin Tuna

wasabi, wakami seaweed salad, pickled ginger, organic soya

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Atlantic Sea Scallops

celeriac puree, green beans, eschalot, roasted almonds, salsa verde

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Sautéed Potato Gnocchi

asparagus, prosciutto, confit garlic butter, shaved reggiano parmesan

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Slow cooked Shoulder of Lamb

potato puree, cherry tomato, broad beans, parsley, anchovy butter

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Warm Chocolate Fondant

honeycomb, vanilla bean ice cream

Cheese Course (Optional - \$10.00 Supplement)

\$90.00

\$130.00 with Premium Hungerford Hill Wines