

To Start for the table to share

Tabouriech Oyster

Shallot cream & fresh lemon

Marinated Trout

Citrus marinated trout terrine, cucumber, lemon verbena sauce
Add caviar \$120

Mezze Selection

Muhammara, hummus, kalamata olives, feta & pita bread

Veal Carpaccio

Herb crusted veal, bagna cauda sauce, black olive & arugula

Beetroot Salad

Heritage beetroot, radish, yogurt dressing & whole grain mustard

Personal Plates

Scallop

Roasted scallop, chorizo, confit onion & potato

Lobster

Baked lobster stuffed with tomato & orzo

Spring Chicken

Lemon and smoked paprika marinade, Venere rice & spelt risotto

Tomato

Roasted tomato, smoked eggplant, basil, mascarpone & parmesan sauce

Dessert

Tiramisu

Ladyfinger sponge, mascarpone, caramelized hazelnut

Churros

Spanish churros with cinnamon dust & dark chocolate sauce

Chocolate, Olive oil & Rosemary

Textures of chocolate

\$788