



THREE COURSE EXPERIENCE \$35

1ST

CREAMY GARLIC SOUP
FRESH HERBS | CROSTINI

SLATE SALAD
BABY SPINACH | WARM BACON DRESSING | FETA | PEAR

2ND

HOISIN GLAZED PORK BELLY
CRISPY WONTON | QUICK PICKLE | CHILI AIOLI | CILANTRO

CARIBBEAN CRAB CAKES
LUMP CRAB | TOMATO COULIS | AVOCADO CREMA

STUFFED MUSHROOMS
BABY CREMINIS | SHERRY SOY MARINADE | HERB BREADCRUMB
FILLING | WHIPPED FETA

3RD

SURF AND TURF
MARINATED PETITE WAGYU FILET | CAJUN WRAPPED SHRIMP
CONFIT POTATOES | GARLIC GINGER GREEN BEANS | DEMI

LAMB LOIN
YOGURT MARINADE | GREEN CHUTNEY | WHIPPED FETA | YELLOW
CURRY | CONFIT POTATOES

HALIBUT
LIME BASMATI CROQUETTE | CHILI CAVIAR | AVOCADO CREMA
ORANGE AND TOMATO SALSA

4TH DESSERT

ROTATING SELECTION OF HOUSE MADE SWEETS

