



Chefs' Special

2 course dinner 44.00 per person

3 course dinner 54.00 per person

Entrée

Smoked duck, cherry relish, witlof and celeriac slaw, puffed quinoa (gf)

or

Slow braised beef rib with a shitake, radish & soy broth, compressed pear

Main Course

Chicken breast with a, chorizo, green pea, tomato & roast garlic risotto
(gf) and (df on request)

or

Seared Salmon, pak choi, sweet potato, curried cauliflower & coconut sauce
(gf,df on request)

Dessert

Ginger crème brulee, Viennese biscuit, rhubarb compote
(gf, without cookie)

or

Dark chocolate ganache tart, salted caramel, vanilla ice-cream



Bookings recommended
one bill per table

Although every possible precaution has been taken to ensure that these menu/dishes are allergen free, certain items may still contain traces of allergic ingredients as they are prepared in facilities that also process milk products, egg products, gluten containing products, fish, crustacean, soybean, sesame seeds and nuts products.

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