



Welcome

Starters

Chef's selection of complimentary canapé

Warm sourdough mini loaf served with sun-dried tomato and olive tapenade
and salted butter

Entrées

Baked filo pasty 'crown' filled with herbed goats curd, baby beets, pea puree, fetta,
orange and roasted Sicilian pine nut with raisin and vino cotto dressing

Savoury éclair filled with mushrooms and green peppercorn, mustard leek, root
vegetables, dried pear chips, sour cream and petite legume salad

Mains

Baked Moroccan filo pie with roast pumpkin, chickpea & leek
fruity tagine sauce, fetta, olive and rocket salad

Baked Tuscan vegetarian cannelloni filled with pumpkin, ricotta, baby spinach with
mozzarella, bocconcini, cherry tomatoes and basil

After dinner

Freshly brewed filter coffee/tea and petit four

Menu subject to change, one account per table, all credit card payments will incur a 2%
credit card surcharge

Executive Chef Andrew Mirosh