

SAMPLE MENU

STARTERS

Lobster Ravioli \$65

Barbuda Lobster Ravioli, Etupee of leek, lemongrass & bisque, dill oil, crispy nori

Beetroot & Watermelon Salad \$55

*Salt baked Beetroot, Fresh Watermelon with Ajo Blanco
Candied Walnuts and Goats cheese*

Salmon Gravlax \$55

Line Caught Atlantic Salmon gravlax 'Caribbean style', citrus ponzu, pickled fennel, dashi gel, confit grapes & celery, salmon roe, fennel consommé

Grass Fed Beef Carpaccio \$70

45 day Aged sliced beef, Red Onion jam, picked leaves, aged parmesan and balsamic

Vitello Tonnato \$70

Slow cook brisket of rose veal, tuna mousseline, fresh sesame tuna, pickled shallots and caper

MAINS

Local Mahi Mahi \$85

Provencal Ratatouille, with Seaweed beurre Blanc emulsion

24hour Braised Welsh Pork Belly \$105

With Creole Loin and local pumpkin, truffled Polenta and Kale

Chicken Milanese \$80

Spiced and Panko crumbed, with sexy fennel Waldorf oriental noodle salad, tamarind sauce

Aged short rib and onion \$125

Slow Cooked Aged Short Rib, Pomme Puree, Caramelized Onions and Parsley Cream

Onion And Goats Cheese Tart \$80

Puff pastry, filled with roast onion, Goats cheese, romesco sauce, parsley cream, aged balsamic

Seafood Linguine \$65/\$85

Mussels, Shrimp, Squid and Salmon in a light chili oil with fresh herbs

Porterhouse 22oz to Share \$275

Grass fed T- bone steak, flame grilled with chimichurri sauce

DESSERT

Chocolate Delice \$45

78% Dominican Dark chocolate, tropical salsa, choc glacage, coconut Ice cream

Sticky Toffee Pudding \$40

Home made Tradition Pudding with Caramel sauce and local vanilla ice cream

WITH THANKS

Cofin & Bex