



ENTRÉE

(Three Course Menu Only)

- CHARRED NECTARINE & PROSCIUTTO
 Fresh Ricotta, Lemon
- ZUCCHINI AND MINT FRITTERS Goat's Cheese, Pomegranate
- BEEF CARPACCIO
 Wild Rocket, Toasted Pinenuts, Local Pecorino, Truffle Oil

MAIN

- HERB ROASTED PORK BELLY Fennel, Green Beans, Crushed Potato
- SEARED CHICKEN BREAST

 Herb and Potato Salad, Warm Tomato and Corn Salsa
- LAMB SHOULDER

 Baba Ghanoush, Dressed Greens, Yoghurt Sauce
- ROAST EGGPLANT
 Charred Corn, Herb Salsa, Sesame Sauce

DESSERT

- COCONUT PANNA COTTA
 Pineapple Salad, Sesame Tuille
- CRISP MERINGUE Mango, Passionfruit Curd, Berries