

LITTLE PLATES OF JOY

Proof that the best things come in small packages.

Little tapas style plates, an alternative style of dining to the formal seated meal. Every mouthful is guaranteed to deliver a little bit of what you fancy.

MEAT

Seared duck, watercress, watermelon tossed in a quince dressing (C)

Sticky crispy sesame beef on pickled Chinese leaf (C)

Pork belly rashers with lemon pepper and apple sauce

Seared beef strips with a béarnaise sauce

Lavender and rosemary scented lamb skewers with a cucumber yoghurt sauce

Chicken with thyme, parmesan and fresh crumbs

FISH

Salmon fillets with a cajun, honey and soy marinade

Scallops, pea puree, fried chorizo and rich port glaze

Asian spiced crab and salmon beignet fritters with mango, coriander, chilli & lime salsa

Pan fried red snapper, sunblushed tomato, red pepper, chilli sauce

VEGETABLES AND SALADS

Braised Quinoa topped with organic mixed bean shoots, fried tofu and red chilli dressing

Pea and feta risotto cakes

Creamed spinach

Buttered carrots

Market greens

Parmesan and Rocket leaves

Sautéed new potatoes in sea salt and rosemary

BREADS

Bruschetta with sun blushed tomatoes, roasted peppers, pesto oil and shaved parmesan

Cheese straw twists

PUDDINGS AND CHEESE

Cinnamon sugar sprinkled donuts with apple and mango compote

Rose petal brulee with cardamom shortbreads

Pear and almond tart

Cheeses, oat biscuits