



# MENU

## - APPETIZER -

- HERITAGE TOMATO TARTARE, SOURDOUGH CROSTINI'S, BLACK OLIVE CRUMB AND BALSAMIC GLAZE
- SLOE GIN CURED SALMON, HORSERADISH CREME FRIACHE, PICKLED CUCUMBER RIBBONS, CAPPERBERRIES AND CROSTINI'S

## - MAIN COURSE -

- PAN FRIED CHICKEN SUPREME, CELERIAC PUREE, FONDANT POTATO, SEASONAL VEGETABLE BUNDLE AND RED WINE JUS
- PAN SEARED SALMON TERRIYAKI, COMPRESSED RICE, FLASHED FRIED GREENS AND ASIAN SALAD

## - DESSERT -

- GLAZED STRAWBERRY AND KIRSCH COMPOTE, PRESSED CRUMBLE DISK WITH RASPBERRY SORBET
- SUMMER BERRY PAVLOVA, CHANTILLY CREAM, MERINGUE AND RASPBERRY COULIS

