

Mediterranean Dinner

Appetizers

Gambas SF G
tiger prawn, garlic in oil, toast, chilli,
oven-dried cherry tomato

Tomato Burrata Salad V G D
own-garden sun-ripened tomatoes, red onion, basil
leaves, ciabatta toast

Baby Spinach Salad V G D
goat cheese croquette, sautéed mushroom, caramelized
shallot with sherry vinaigrette

Soup

Roasted Butternut Squash VG
curried oil, corn and chickpea falafel

Sides VG GF NF D ©

Garlic Rosemary Baby Potato • Crushed Potato with Scallion • Sweet Potato Purée

Sorghum Rice • Baby Beans • Baby Carrot • Sweet Corn

Main Course

Roasted Free-range Spring Chicken
zucchini, shallot jus, tomato, garlic, roasted
sweet potato purée

Baked Red Snapper SF
Bali line-caught, fennel, lemon, heirloom tomato,
garlic, marjoram

Flank Steak
marbled beef, torched sweet corn, baby beans,
new potato, chimichurri

Grilled Lamb Rack 'Ras el Hanout' N
sorghum salad, dried fruit and nuts, pomegranate,
mint and shallot

Butcher Prime Steak
cut of the day, oven-dried tomato, crushed potato in olive
oil, shallot, asparagus, thyme jus

(V) Vegetarian (VG) Vegan (H) Healthy choice (SF) Seafood (G) Gluten (D) Dairy (N) Nuts (P) Pork

Our menu may contain allergens. Please inform a restaurant team member of any food allergies, intolerances, restrictions, or dietary requirements.