

EASTER SET MENU 3-COURSE: \$69PP | 2-COURSE: \$54PP AVAILABLE 8-10 APRIL, 2023

Starter

Ham and Pea Soup Creamy Pea soup, champagne ham, chocolate crème fraiche and focaccia

Blueskin Bay Clams Served in buttery kimchi chocolate broth, spring onion and toasted sour dough

Main

Sous Vide Venison Backstrap Served with cauliflower puree, sultana, cauliflower couscous, green bean, bacon, and dark chocolate jus

Chicken Saltimbocca Chicken breast with prosciutto and sage, lemon, white chocolate potato gnocchi, and almond broccolini

Dessert

Rose Water Cheesecake Served on hot cross bun base, bitter chocolate sauce, black pepper strawberries and grand marnier cream