

SUNSET DINNER



ENTRÉE

Shared Mezze Plate

a chefs selection of small bites

MAIN

Tasmanian grilled Salmon Fillet

accompanied by seasonal vegetables, served with capers and lemon oil (GF)

Kale Stuffed Chicken Breast

with fresh beans, Dutch carrots and chicken jus

Tian of Mediterranean Vegetables

with olive polenta and tomato salsa (V-GF)

DESSERT

Orange Flourless Cake

orange indulgence served with butterscotch sauce (GF)

Chocolate Raspberry Cake

layers of chocolate sponge, raspberry confit chocolate, finished with dark chocolate glaze and raspberry gel.

We cannot guarantee that certain products or ingredients (halal, nuts, gluten, dairy, etc.) will not be in our food, and we explicitly accept no liability in this regard. For serious food allergies you must make your own decisions on selecting meals. Our staff's comments are only to assist you in making an informed decision.