

Corporate Christmas starring...

MAESTRO *Adrian Richardson*

Starter

House focaccia with whipped herb butter

Entrée

Oysters with minuet dressing

Mushroom & mozzarella arancini with aioli

House-made Italian small goods

Sugar cured Atlantic salmon with horseradish cream & rye crisps

Spring vegetable salad with bocconcini, mustard vinaigrette & herbs

Main Courses

Crackling wrapped pork loin with caramelised apple & brandy jus

Ricotta gnocchi with sauteed peppers, pine nuts, herbs & pecorino

Wagyu fat roasted potato

Wild leaf rocket salad with parmesan

Dessert

*Adrian's pavlova roulade with mascarpone,
berries, passionfruit & mint*

