



RESTAURANT WEEK MENU  
Dinner: three course price fix for \$42  
Monday, July 24 to Sunday, July 30

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APPETIZERS

Fresh Corn Chowder

*Diced Peppers, Crab Meat, Cumin Foam*

Ricotta Crêpes

*Zucchini, Manchego, Pinenuts, Basil, Caper Tomato Coulis, Balsamic Glaze*

Endive Salad

*Bacon, Pears, Stilton, Red Onion, Port Wine & Walnut Dressing*

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MAIN COURSES

Grilled Sirloin Steak

*Crispy Onion Rings, Creamed Spinach, Black Truffle Sauce*

Spice Rubbed Duck Breast

*Egg Noodles with Carrots, Zucchini, Red Peppers & Peanuts; Kumquat Relish,  
Spicy Honey Soy Glaze*

Fennel Crusted Cod

*Freekeh, Green Lentils, Swiss Chard, Roasted Peppers, Romesco Sauce*

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DESSERTS

Pineapple & Coconut Macaroon Tart

*Golden Margarita Sorbet, Passionfruit & Raspberry Sauce*

Blueberry Galette

*Crème Anglaise, Vanilla Ice Cream, Blueberry Port Sauce*

Chocolate Mousse Cake

*Bitter Chocolate Ice Cream, Chocolate & Caramel Sauces, Chopped Heath Bar*