
Chef's Special

Appetizer

Five spice Pork Belly on a bed of cauliflower & parsnip puree, drizzle with garlic sweet soya glaze, topped with sesame seed.

Or

Tuna carpaccio with crispy capers, olive oil, black pepper, sea salt, mustard mayo, shredded spinach with toasted marble bread.

Strawberry avocado kale salad with red onion, toasted walnut & poppyseed dressing.

Half oven baked Chicken
With sundried tomato cream sauce.

Or

Greek Pastitsio (Greek Lasagna)
Authentic recipe with Pastitsio macaroni, ground beef, and a bechamel cream sauce

Or

8oz CAB New York Steak
Grilled with brie cheese and pesto cream sauce.

Or

Crusted peppercorn Sword Fish
With cherry tomato, cucumber, olive oil and lime salsa.

Or

Prosciutto Wrapped Pork Medallions
With white wine wild mushroom cream sauce.

Dessert

Chocolate Coconut Macaroon

\$45 p/p