



## RESTAURANT WEEK NOVEMBER 1-10

### 3 Course Premier Menu—\$50

#### Choice of Starter

Crispy Oysters, Mango Pepper Relish, Red Chili Mayo

Lobster Bisque, Toasted Pecan, Fennel, Basil

Baby Kale, Bosc Pear, Golden Raisin, Aged Sherry Vinaigrette, Nuts & Seeds

#### Choice of Main

Roasted Monkfish, Lobster Cream, Confit Marble Potato, Local Mushroom, Baby Spinach

Lobster over Saffron & Squid Ink Angel Hair Pasta<sup>g</sup>, Lobster Cream, Baby Kale, Pecan

Toasted Hazelnut Cavatelli<sup>g</sup>, Baby Arugula, Red Kuri Squash Sauce, Mushroom, Pecorino

Short Rib Stew, Baby Carrots, Mushroom, Confit Marble Potatoes, Broccoli Puree

#### Choice of Dessert

Bosc Pear & Walnut Crisp, Whipped Crème Fraiche

Sticky Toffee Banana Pudding<sup>g</sup>, Whipped Cream

German Chocolate Cake<sup>g</sup>, Marcona Almond, Coconut

### 3 Course Restaurant Week Menu—\$35

#### Choice of Starter

Almond Filled Bacon Wrapped Dates

Red Kuri Squash Soup, Pear, Toasted Walnut

Baby Kale, Bosc Pear, Golden Raisin, Aged Sherry Vinaigrette, Nuts & Seeds

#### Choice of Main

Roasted Monkfish, Lobster Cream, Confit Marble Potato, Local Mushroom, Baby Spinach

Cast Iron Baffoni Chicken, Creamy Potato, Cottage Bacon, Local Mushroom, Haricot Verts

Toasted Hazelnut Cavatelli<sup>g</sup>, Baby Arugula, Red Kuri Squash Sauce, Mushroom, Pecorino

#### Choice of Dessert

Bosc Pear & Walnut Crisp, Whipped Crème Fraiche

Sticky Toffee Banana Pudding<sup>g</sup>, Whipped Cream

German Chocolate Cake<sup>g</sup>, Marcona Almond, Coconut

Please note all items on this menu are subject to availability and subject to change. All items on this menu are also available a la carte.

<sup>g</sup> Items with this symbol contain gluten.