



## ENTRÉE

### SOUTHERN OCEAN CHOWDER

with spring onion pesto

or

### CHERMOULA SPICED NORTHERN LAMB FILLETS

Fried parmesan eggplant, grape tomato, zucchini  
and garlic ragoût with rosemary oil

or

### POTATO AND THYME GNOCCHI

hand formed with creamed Huon mushrooms,  
spinach and smoked chicken

## MAIN COURSE

### CRISPY SKIN ATLANTIC SALMON

with soba noodles, leafy greens  
and miso consommé

or

### OVEN ROASTED CHICKEN BREAST

Seared with sage and prosciutto,  
gnocchi romaine and  
fricassée of Huon and wild mushrooms

or

### CHAR GRILLED BEEF TENDERLOIN

wrapped in streaky bacon, scalloped potatoes,  
and roasted garlic reduction

## DESSERT

### BLACK CAP PUDDING

treacle blackcurrants with custard  
and crystallised ginger ice cream

or

### APPLE TARTE TATIN

with rhubarb ice cream

(Cooked to order-please allow 12-15 mins)

or

### CHEESEPLATE

Roaring Forties Blue, Ashgrove Cheddar,  
Wicked Brie, South Cape crispbread