

Starters

POACHED EGG WITH CRISP POTATO SPAGHETTI, CONFIT CHICKEN & ASPARAGUS SAUCE	15
HAM HOCK & SAGE RAVIOLI WITH BLACK BEANS & A LIGHT WHITE WINE CREAM	15
WATERSIDE "PRAWN COCKTAIL" - FRESH TOMATO JELLY, TOMATO CREAM REDUCTION, PAN FRIED GARLIC PRAWNS FINISHED WITH A LETTUCE SAUCE	18
SESAME COATED SCALLOPS PAN FIRED & SERVED ON A BED OF RICH CAULIFLOWER PURÉE FINISHED WITH A BALSAMIC & RED WINE REDUCTION	18
BUTTER BEAN SOUP WITH GOATS CHEESE, OLIVE OIL & TARRAGON (SERVED COLD)	14
OYSTERS ON BEETLE LEAF WITH LYCHEE SALSA (6)	18

Mains

FILLET OF SALMON ON CREAMED PEAS WITH A ROAST TOMATO
CHUTNEY & SWEET VINEGAR GLAZE, FINISHED WITH A
CUCUMBER & CHERVIL SALAD 29.50

LOIN OF PORK POACHED IN A CHINESE MASTER-STOCK WITH AN APPLE
& SWEET POTATO TERRINE, CRACKLING & A SWEET SOY JUS 28

FILLET OF VEAL COATED IN MUSHROOM & ONION STUFFING WRAPPED
IN HAM & ENCASED IN PUFF PASTRY, SERVED WITH HORSERADISH
CRUSHED POTATOES & PAN GRAVY 32

STAR ANISE & SESAME MARINATED DUCK BREAST ON A BED OF
SOBA NOODLES WITH A CHERRY COMPOTE 34

BREAST OF CHICKEN ROULADE WITH HAZELNUT & APRICOT
SERVED WITH MUSHROOM & PANCETTA LARDONS WITH A
WHITE WINE REDUCTION 28

SEAFOOD PLATTER FOR 2 95
SERVED COLD - BLUE SWIMMER CRAB, KING PRAWNS, NATURAL
OYSTERS, SMOKED SALMON, WHOLE WA LOBSTER & GARDEN SALAD

SERVED HOT - SESAME COATED SCALLOPS, CALAMARI,
TEMPURA BATTERED FISH FILLETS, GRILLED SALMON FINGERS,
HAND CUT CHIPS & CONDIMENTS

Sides

STEAMED VEGETABLES	7
HAND CUT CHIPS	7
GARLIC BREAD	6
HERB BREAD	6
BREAD PLATE WITH SALT FLAKES & OLIVE OIL	9
GARDEN SALAD	7

Vegetarian Dishes

POACHED EGG WITH CRISP POTATO SPAGHETTI, CHAR GRILLED ASPARAGUS & CHILLED ASPARAGUS SAUCE	12	20
BUTTER BEAN SOUP WITH GOATS CHEESE, BLACK OLIVE OIL & TARRAGON (SERVED COLD)	14	20
PUMPKIN & GINGER RISOTTO WITH PARMESAN & LEMON OIL	14	20
LEEK & PEA TART WITH A TRUFFLE GLAZE, HERB SALAD & TOMATO DRESSING		22

Desserts

EARL GREY TEA CREAM WITH LEMON & ALMOND BISCOTTI	14
ORANGE & HONEY COLD SOUFFLÉ	14
CHOCOLATE GAGE LAYERED WITH MANGO, PAW PAW, PINEAPPLE & STRAWBERRY, CROWNED WITH ORANGE SORBET & PINEAPPLE CHIPS	14
PEACH TARTIN IN A RICH BUTTERSCOTCH WITH VANILLA BEAN ICE-CREAM	14
TRIPLE CHOCOLATE BROWNIE WITH FUDGE SAUCE	14
SELECTION OF AUSTRALIAN CHEESES WITH LAVOSH & CRISPBREADS	20