nother's day MENU

APPETIZER

Grilled halloumi served with roasted grapes, pickled fennel, pomegranate glaze and crostini

Beef cheek croquette complemented with nduja mayonnaise, finger lime and smoked salt

MAIN COURSE

Market fish of the day with charred broccolini, tomato butter sauce and drizzle with dill oil

Fresh penne pasta tossed in a creamy beetroot and feta sauce, topped with crumbled roasted hazelnut and cheese

DESSERT

Chocolate fondant accompanied by fresh strawberry salsa, vanilla ice cream and salted caramel sauce