

# menu

## AMUSE-BOUCHE

*Crispy golden potato nest  
Citrus crème fraîche, Bloody Shiraz Gin caviar*

## ENTRÉE

*Summer Heirloom Tomatoes  
Mozzarella di Bufala Campana, fresh basil, extra  
virgin olive oil*

## SEA COURSE

*Kilpatrick Oyster  
Grilled with bacon, Worcestershire and tomato  
glaze*

## PASTA COURSE

*Lobster Ravioli Amore  
Prawns, fennel cream sauce, herb oil, micro herbs*

## MAIN COURSE

*Stuffed Chicken Breast  
Chicken mousse, Camembert, with roasted  
Jerusalem artichoke sweet corn purée, crispy  
chicken skin, mushroom jus*

## DESSERT

*Tiramisu  
Summer berries, delicate cream finish*