



Set Menu

Focaccia to share

ONE CHOICE OF STARTER, MAIN & DESSERTS

STARTER

BAKED BUFALA

mozzarella di bufala rolled in parma ham served with rucola & tomato chutney.

BEEF CARPACCIO & BURRATA

Beef carpaccio served with creamy burrata, grapes, grana shavings, cashew nuts & herb oil.

SALMON GRAVLAX

Inhouse cured salmon served as carpaccio with petite salad, wakame seeds & cherry brandy glaze.

MUSHROOM RISOTTO

Arborio rice cooked with garlic, onions, mushrooms, porcini, cheese & touch of cream.

MAIN

RIB EYE

grass fed prime cut of rib-eye cooked to your likings.

CHICKEN ROULADE

Chicken breast rolled in cured ham & filled with mushrooms, spinach, pecorino, pine nuts & served with thyme white wine jus.

LAMB SHANK

Braised lamb shank in a capsicum ragu' served with barley & creamy potato pure.

FISH FEAST

Meagre fillet served with two local red prawns & mussels.

DESSERT

Date Fritters

Apple Crumble

Chocolate Fudge

€ 39.50 PER PERSON

