



Easter MENU

Starters

Traditional Fish Soup

SERVED WITH CRUSTY BREAD.

€14.50

Mediterranean Bruschetta

OLIVES, CAPERS, FRESH BASIL, OLIVE OIL
ON TOASTED SOURDOUGH, TOPPED WITH RICOTTA SALATA.

€8.00

Baked Mini Goat's Cheeselet

PLUM & APPLE CHUTNEY, APPLE CRISP, MUSTARD DRESSING.

€12.50

Crudo of Local Fresh Fish

CITRUS MARINATED, CONFIT CHERRY TOMATOES, OLIVE OIL, CRISPY SEAWEED.

€13.50

Kangaroo Carpaccio

PARMESAN SHAVINGS, BREAD TUILLE, SMOKED MALDON SEA SALT.

€14.00

Plin di Carne (Meat filled Raviolini)

TOSSSED IN GARLIC, PARMESAN CHEESE, GARDEN HERBS.

€14.50



Main Courses

ALL MAINS ARE SERVED WITH ROASTED SEASONAL VEGETABLES AND POTATOES.

Pan Seared | Seabass Fillets

PICKLED FENNEL, PEA & MINT PUREE, PEA SHOOTS.

€28.50

Home Smoked Duck Breast

MITHNA SEASONING, PUMPKIN SEED PESTO, RICE CRACKER.

€28.50

Local Porchetta, Rosemary Filling

RED CABBAGE SLAW, CRISPY ONIONS, COOKING JUS.

€24.50

Angus Beef Rib Eye

SMOKED PAPRIKA MARINATION, CARAMELIZED ONIONS, WHISKEY JUS.

€32.00

French Rack of New Zealand Lamb

VELVETY POMMES PUREE, BUTTERED LEEKS, LAMB JUS.

€36.00

The Farmer

SLOW ROASTED BUTTERNUT SQUASH STUFFED WITH BLACK RICE, BEETROOT & FRESH HERBS. SERVED ON A BED OF KALE.

€15.50

Sauces

Mushroom Cream
Sauce

Peppercorn Jus

Gorgonzola Sauce

Port Jus

€3.00



Desserts

Dark Chocolate Fondant

VANILLA ICE-CREAM, CRUSHED HAZELNUTS, CHOCOLATE POWDER

€7.50

Pistachio & Biscuit Flapjack

CRUSHED NUTS, FOREST BERRIES.

€7.50

Imqaret

CRUSHED HELWA, ICING SUGAR DUST.

€7.00

Crème Brule

VANILLA SUGAR, GLAZED TOP, BUTTER & CINNAMON BISCUIT.

€6.50