



Private Lunch

Menu

Antipasti Bruschetta platters –
roasted artichoke & olive/
parma ham & mozzarella / cherry tomato,
basil & red onion

Seared, sliced fillet with béarnaise sauce and
roasted mushrooms

Lemon and wine chicken thigh chargrilled with
olives and capers

Periperi chicken livers served with
chargrilled bruschetta

Baby calamari served with chorizo and coriander

Chargrilled prawns with lemon dressing

Rocket, avocado and pistachio nut salad

Roasted root vegetable, sunflower seed &
Danish feta

Homemade breads

Desserts

Pear tartlets/ pineapple crème brulee/
dark chocolate cigars

Cheeseboards

Brie rounds served with nut brittle and
poached pear

Melba toasts