



RESTAURANT DINNER MENU 2026

STARTERS

Arancini
*Creamy Risotto Balls with shaved parmesan, tomato & basil sauce
(dairy, celery, gluten, nuts)*

Baked Crab in a Filo Cup
*with pickled slaw
(crustaceans, gluten, egg)*

Warm Chicken Caesar Salad
with sourdough croutons (gluten, egg, fish)

Poultry Pâté
*Wrapped in smoked salmon with chive sour cream
(dairy, fish, sulphites)*

SOUP OF THE DAY OR SORBET

MAIN COURSES

Slow Braised Lamb Shank
on creamy champ potato (sulphites, dairy)

Pan-fried Chicken Supreme
with roast red pepper sauce (dairy & mustard)

Baked Salmon
with soy, honey and garlic reduction (soy & fish)

Coconut Vegetable Curry
served with basmati rice & naan bread (V) (gluten)

*All served with seasonal vegetables, garlic gratin potato & creamed mashed
potato with spring onions (dairy & sulphites)*

DESSERTS

Chef selection of desserts

TEA AND COFFEE

Please let us know if you have any dietary allergies in advance.