

# SAVOR THE SEASON DUR

WINTER EDITION

# SAVOUR THE SEASON

As winter settles in and the air turns crisp, our seasonal menu celebrates the warmth and richness of the colder months. Chef Nigel and his team have crafted dishes full of comforting flavour, seasonal depth, and quiet indulgence, inviting you to slow down, gather, and savour the season.

## STARTER

### **Fromage Risotto Cake**

shaved fennel and citrus salad | aged balsamic tomatoes with garlic | chili basil pesto aioli

or

### **Smoked Butterfish Fritter**

crisp potato straw and micro herb salad  
spiced dehydrated apricot purée  
avo and cream cheese mousse

## MAIN

### **Mediterranean Smoked Beef Bowl**

crispy hot honey and ginger smoked beef  
charred tender stem broccoli  
spinach lemon and herb rice  
charred pineapple and avo salsa  
spring onion | pickled red cabbage

or

### **Creamy Butternut Squash Orzo**

roasted butternut | roasted vine tomato  
crumbled feta | sage brown butter | parmesan crisp

## DESSERT

### **Macadamia Nut Malva Pudding**

citrus anglaise | honeycomb ice cream

or

### **Olive Oil Cake**

honey | saffron and tonka bean crème fraîche  
carrot and poached apricot jam