



tasting menu

CHEF HEROROSE

CANAPES

smoked salmon with avocado puree
crostini with grilled prawn
yogurt aioli

FIRST COURSE

confit salmon with crispy salmon skin
confit cherry tomatoes, mushroom
apple velouté, coriander oil
yoghurt aioli

MAIN COURSE

seared beef sirloin, braised onion beef
crispy bacon, sweet potato puree,
deglaze beef sauce, confit mushroom,
peas

DESSERT

panna cotta with nut crumble
& mixed berries