

Monday 18 February 2019



Hummus + Pita

Heirloom zucchinis, buffalo ricotta, almonds
Mackerel, horseradish, lime, ginger relish
Coal grilled calamari, preserved tomato
vinaigrette

Sher Wagyu 9+ sirloin, coriander
Eggplant, Richmond cucumbers, sumac

Petuna Ocean Trout, red chermoula

Heritage carrots, carrot top harissa, zaatar seeds
Tomatoes, macadamia, basil
Potatoes, spices, ketchup

Mango, saffron, pistachio

Beverages

Pommery Brut Silver NV en Magnum
Chateau La Gordonne Rosé en Jeroboam
Pommery Blue Sky NV en Magnum
Roku Gin & tonic
Makers Mark Old Fashioned
Estrella Damm
Coke Classic
Bisleri sparkling water
Lavazza Coffee

This menu has been created by Head Chef
Dan Cooper

Product / Beverage Sponsors



Major Sponsors

