



STARTERS

Green pea mint cold soup *Veg G D*

A chilled symphony of green peas and cucumber, crowned with delicate Indian papad crackers creamy local feta cheese

Muhammara *N*

A rich tapestry of walnuts and grilled red bell pepper, fresh herbs, adorned with vibrant pomegranate jewels

Pink hummus *SS N*

Colourful and flavourful dip made with tahini, chickpeas, olive oil, beetroot and lemon juice

Smoky aubergine dip *Veg N*

A luscious dip crafted from smoked aubergine pulp, sumac, tahini, and crispy garlic onions

Chicken caesar salad *D G*

Grilled chicken served on baby sucrine lettuce, draped in a velvety parmesan-yogurt dressing, garnished with capers, charcoal brioche croutons, and jalapeño dressing

Watermelon & feta salad *Veg D N*

A harmonious medley of watermelon layers, dehydrated olives, pickled onion, oregano, feta cheese, balsamic glaze, and pine seeds

Crudités

An assortment of vibrant, fresh vegetables

MAIN COURSE

Signature firewood rotisserie

Succulent lamb slow-cooked to perfection over a crackling firewood rotisserie. This traditional cooking method infuses the meat with a smoky depth, served with a rich, flavorful jus

Fire-grilled shrimp *SF*

Fire-cooked shrimp, marinated with sriracha sambal, accompanied by grilled lime

Black angus beef tagliata *N*

Firewood-grilled black angus beef, tender and succulent, kissed with a goma sesame glaze, nested in a toss of tagliatelle vegetables

SIDES

Fire-grilled farm vegetable tian *Veg G*

Selection of fire-grilled vegetables, in a tangy tomato sauce, drizzled with rich pesto

Future farm local mushroom barley risotto *D G*

A creamy harmony of barley, mushroom, and asparagus, enriched with the nutty essence of parmesan cheese

Classic potato purée *Veg D*

Creamy mashed potato with nutmeg and butter

DESSERT

Apple tart tatin *D N G*

An elegant baked apple tart, caramelized to perfection, served with a dollop of Chantilly

Veg - Vegetarian *G* - Gluten *D* - Dairy *N* - Nuts

SS - Sesame Seeds *SF* - Shellfish *E* - Egg