



restaurant // lounge

Savouries

Salad of St. Maure Goat cheese, Cookstown heirloom beets,

maple & walnut vinaigrette

Olive Oil Poached Salmon with fennel salad

B.L.T Profiterole

Chickpea Blini with fig & feta cream

Mini black truffle quiche

Sweets

Pink Peppercorn Madeleines

Brown Butter Financier

Seasonal Fruit Scones with devonshire cream

& house made preserves

Lemon olive oil cake with lemon mascarpone cream

\$30

With a glass of sparkling wine

\$35

House Selection of Mighty Leaf Teas

or

Illy Coffees

Coffee Espresso Cappuccino

