

Stef's Table

23 November 2018

Starters

Spinach Ravioli Sage & white wine sauce	85
Mediterranean Calamari Flash fried in chilli & garlic	85
Garlic Snails in brandy butter Bacon croutons	85

Main Course

Flambé Fillet of Beef Green Fig preserve & Gorgonzola	215
Grilled Rack of Lamb Mint, Rosemary & cured Lime	215
Pan fried Sea Bass fillet Fennel & caper butter	225
Duck Margret a l'Orange	195
Baked Pork Belly Dark Berry glaze	185

Dessert

Baked Chocolate Fondant	75
Black Cherry cheese cake	75