THE PROMENADE

RESTAURANT

Let us take care of your table as selected by our chefs

2 Course Meal: \$65 PP

3 Course Meal: \$75 PP

flarter &

Lobethal Cheddar Cheesy Garlic Bread

» To share «

Sharing Board

locally sourced cured meats and artisan cheeses accompanied by our daily Frittata, home-made Ricotta, pickled vegetables, and marinated olives.

Mains «

Spring Lamb Cutlets with prosciutto and sage, grilled asparagus and potato wedges

Roasted Duck Breast with confit bonbon, crushed potato, baby beets and blackberry jus

> Crispy Salmon Fillet on potato puree with green pea and chorizo

Roasted Chicken Supreme with braised leek, pumpkin puree, red cabbage and salsa verde

Vegan Fettuccine Alfredo (VE) with mushrooms, peas and Aleppo pepper flakes

Desserts

Classic Vanilla Crème Brûlée with fresh berries