

TWO COURSE SAMPLE MENU

\$75pp

ENTREES

RATATOUILLE AND GOATS CHEESE TERRINE WITH BASIL AND BALSAMIC GEL

BRESAOLA WITH ENDIVE, PARSLEY AND PARMESAN SALAD

CALAMARI FRITTI WITH SMOKED ALMOND BLANCO AND LEMON SALT

MAINS

BAKED RICOTTA GNOCCHI WITH CHERRY TOMATO, BASIL, BOCCONCINI AND MOZZARELLA

POT ROASTED SPATCHCOCK, CONFIT TOMATO, BUTTER BEAN AND SWEET ONIONS WITH VERJUICE SAUCE

FISH OF THE DAY WITH LENTILS COOKED IN RED WINE

ACCOMPANIMENTS

FOR THE TABLE

GARLIC AND ROSEMARY ROASTED POTATOES

PIER FARM GARDEN SALAD

THREE COURSE SAMPLE MENU

\$95pp

ENTREES

RATATOUILLE AND GOATS CHEESE TERRINE WITH BASIL AND BALSAMIC
GEL

BRESAOLA WITH ENDIVE, PARSLEY AND PARMESAN SALAD

CALAMARI FRITTI WITH SMOKED ALMOND BLANCO AND LEMON SALT

MAINS

BAKED RICOTTA GNOCCHI WITH CHERRY TOMATO, BASIL, BOCCONCINI
AND MOZZARELLA

POT ROASTED SPATCHCOCK, CONFIT TOMATO, BUTTER BEAN AND
SWEET ONIONS WITH VERJUICE SAUCE

FISH OF THE DAY WITH LENTILS COOKED IN RED WINE

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PIER FARM GARDEN SALAD

DESSERTS

VANILLA PANNA COTTA WITH POACHED RHUBARB AND VIN SANTO

CHOCOLATE MOLTEN PUDDING WITH EVERYTHING CHOCOLATE AND
ORANGE ICE CREAM

TRIO OF CHEESE