



WINE & OYSTER festival

BUBBLY &
SUSHI ON
ARRIVAL

SET MENU

STARTERS

Prawn Spring Rolls

4 mini spring rolls deep-fried and served with soy dipping sauce

Robata Baby Squid

Patagonian baby squid tubes and tentacles, grilled in our secret Robata sauce

Tuna Ceviche

Marinated tuna with spring onions, coriander, parsley and lime dressing

MAINS

Prawn & Avocado Salad

Shelled prawns and avocado on a bed of mixed greens, cherry tomatoes, pepper and red onion, sprinkled with sesame seeds

Prawn Curry

Prawns and fresh vegetables in a coconut curry sauce, served with savoury rice

Teriyaki Salmon (180g)

An expertly seared salmon steak drizzled with Japanese Teriyaki sauce

Kingklip (280g)

Fresh kingklip expertly grilled in a lemon butter sauce, served with a tomato & onion concasse

Surf & Turf (200g)

The best of land and sea with a sirloin steak and deep-fried calamari strips, served with chips and tartar sauce

DESSERTS

Mississippi Mud Pie

A rich chocolate brownie base with thick layers of hazelnut and chocolate mousse, topped with ganache

Lime & Rosewater Cheesecake

Served with a medley of seasonal fruit

