



### **Crumbed Calamari**

Toasted sesame seeds, tartare sauce, lemon, rocket

### **Grilled Aubergine**

Bell pepper romesco, courgette crudo, pickled shallots, Egyptian dukkah

### **Duck, Pork & Pistachio Terrine**

Tamarillo chutney, spring salad

### **Cured Kahawai**

Chardonnay vinegar gel, pomegranate, shaved fennel, watercress



### **Aged Fillet of Beef**

Sauce Béarnaise, hand cut double cooked fries, red wine jus

### **Pan Fried Market Fish**

Spring greens risotto, prawn & nori butter

### **Roasted Cauliflower**

Globe artichoke hummus, tomato kasundi, fresh watercress, rice puff, kasundi salt, micro greens

### **Seared Lamb Rump**

Crushed Jersey Benne potatoes, spring vegetables, thyme jus



### **Crème Brulée**

BSB classic

### **Rhubarb & Raspberry Tart**

Rhubarb compote, vanilla poached rhubarb, rosemary & coconut ice cream

### **72% Dark Chocolate Mousse**

Mint & white chocolate ganache, cacao shortbread

### **Strawberry & Champagne Baba**

Basil & white chocolate cream, strawberry juice