

Breezes

Menu Starters

Pressed tomato mosaic with marinated goats cheese and 24 year old balsamic vinegar

\$16.00

Risotto of crab with sautéed radicchio and herb oil

\$18.50

Ham knuckle and confit chicken with chick pea salad

\$15.00

Roasted sea scallops with confit potatoes pate negra ham

19.50

Sweet potato ravioli with sage emulsion and shaving of pecorino

\$16.50

Carpaccio of duck breast with grilled asparagus three year old parmesan

\$18.50

White onion veloute with confit lemon

\$11.50

Main Course

Fillets of baby snapper with Provencal garnish baby shrimps and its own jus

\$28.00

Pan fried fillets of John Dory with sauce bouillabaisse fennel hearts and saffron potatoes

\$28.50

Roasted rack of lamb with tomato compote baby fennel and black olive jus

\$32.50

Braised belly of pork with a thyme and garlic broth summer vegetables

\$26.50

Roasted breast of duck with pickled red cabbage buttered baby turnips and crushed dragees

\$28.50

Fillet of beef with braised oxtail parsley puree red wine jus

\$32.00

Spaghetti of lobster with tomato fondue flat leaf parsley and garlic oil

\$48.00

Desserts

Citrus croquant with lemon sorbet and an orange caramel sauce

\$11.50

Kacinkoa chocolate flaked almond croquant espresso ice cream and ginger jelly

\$11.50

Poached pear with three month old Gorgonzola

\$11.50

Pineapple carpaccio with lime sorbet crystallised coriander

\$11.50

Millefeuille of raspberry compote with a fromage frias cream and champagne jelly

\$11.50

Lemon pannacotta with thyme syrup and compote of blueberries

\$11.50