

Once Upon a Time in Byzantium

A feast from the late empire
With Daylon Olwell

menu items are subject to seasonal changes

For the table

Toasted Crostini

Roasted garlic and goat cheese spread,
shaved prosciutto, pickled red onion, pea
shoots and balsamic vinegar reduction

Mediterranean Mung-Bean Dip

Creamy mungbeans with cumin, coriander,
crispy garlic and extra virgin olive oil.
Served with flatbread crisps and quick
pickled cucumber.

Blackened Greenbean Salad

Crispy fried chickpeas with spiced white
win vinaigrette

Carbaccia (Florentine Onion Soup)

Slow caramelized onions in duck broth with
aged sheeps milk cheese, garlic crostini,
fried anchovy and fresh basil

Main Course

Isicia (Lamb Meatballs)

Local lamb, caul fat, seasoned breadcrumbs and toasted pine nuts, in a juniper berry and red wine glaze, with red potato and arugula salad.

Honey Glazed Prawn Kebabs

Roasted prawns, rainbow carrots, pearl onions served over an herbed farro salad

Applewood Smoked Cabbage Rolls

Seasoned with fennel seed and caraway, served with creamy risotto and a dill and carrot slaw

To Finish

Honey and Ricotta Cake

With fresh berries, fresh herbs and thickened cream

Red Wine Poached Figs

With mascarpone and hazelnut cookie crumble

Fresh Fruit Sorbet