

meshino

Three Course \$49.00

Entrée

Please choose 3 entrees

Macerated Figs with Blue Cheese and Prociutto

Mussels served Three Ways
Kilpatrick – bacon and worchester
Creamy spinach and blue cheese
Tomato and smoked paprika

Scallops with a herb sabayon and crispy bacon and croutons with rockette

Cauliflower , cumin and truffle soup

Beef carppaccio with pink pepper corns , parmesan and truffle

Please choose 4 mains

Mains

Veal TenderLoins

Served on creamy mash and a sweet and sour fig Jus

Chicken Involtini (G.F)

Chicken thigh marinated in roesmary and garlic , rolled in bacon and served on creamy mash

Wild Mushroom rissotto

Topped with shaved parmesan and truffle foam

Pork Belly

Stuffed with apricot and pistacio farce on roesmary potatos and french beans.

Groper

Panfried groper with a dukah crust served on a saffron and pea risotto

Confit Duck

Served with a creamy cabbage and bacon filled crepe

Lamb Rack

Wiltshire shoulder lamb rack on a potato and herb rosti finished with a shallot jus

All our mains are served with seasonal Roasted Vegetables

Please choose 3 desserts

Desserts

Chocolate Torte with Raspberry coulis and after dinner mint chocolate ice cream

New York Baked cheese cake Ginger Nut ice cream

Rose petal, pistachio meringue

Red Velvet Cake with praline and cream

Crème brulee