



RESTAURANT WEEK MENU

STARTERS

Breaded Island Fishcake
Rainbow Slaw, Orange & Local Pepper Marmalade,
Curried Tartare

or

Homemade Fresh Mozzarella
Honest Green's Organic Leaves, Fresh Basil, Avocado,
Prickly Pear Balsamic Glaze

MAIN COURSE

Pepper-crusted Filet Mignon
Butter Poached New Potato, Roasted Pumpkin
Brown Butter Puree, Broccolini
Herbed Tuckers Farm Goat Cheese Stuffed in Sweet
Cherry Pepper

or

Jerk spiced Grilled Rockfish
Butter poached New Potato, Escovitch Pickled
Vegetable, Broccolini
Roasted Cherry Tomato Pepper Coulis

DESSERT

JJ Farm Carrot Cake
with Walnut Crumble and Vanilla Ice Cream

or

Locally Foraged Loquat Soufflé
with Goslings Gold Rum Sauce

\$52 plus gratuities