

# THE ESTATE HOUSE MENU

---



---

## FROM OUR GARDEN

---



### APPETIZER

#### SWEET POTATO

*Soft & Crispy, Baby Carrot, Coconut Milk*

#### CORN & SAFFRON VELOUTÉ *Courgette, Wild Local Arugula & Walnut Pesto, Toasted Sumac*

#### CHIOGGIA BEETROOT *Crudité & Pineapple Basil Sorbet*

#### SEASONAL GARDEN SALAD *Vegetable Pickles, Micro Herbs, Grapefruit & Pomme Grenade*

---



---

## FROM THE OCEAN

---



### APPETIZER

#### TUNA CARPACCIO *Avocado, Radish, Cherry Tomato & Wasabi*

#### SALMON TARTARE *Baby Leeks, Green Melon, Fresh Mint*

### ENTRÉE

#### LIONFISH BOUILLABAISSÉ *Fennel, Aioli, Dentelle Tuile*

#### OCTOPUS *Vichyssoise Purée, Dehydrated Tomatoes, Roasted Capsicum & Paprika Coulis*

#### SEA BASS *Pistachio Crust, Olives Polenta, Basil*



# THE ESTATE HOUSE MENU

---



---


## FROM THE LAND

---



### ENTRÉE

**CONFIT PORK BELLY**  
*Caponata, Charred Onion*

**BEEF TENDERLOIN**   
*Potato Mousseline & Waffle,  
Folio Sauce*

**DUO OF SQUAB**   
*Berries, Celeriac Gratin*

---



---

## FLAVOURS OF THE WORLD

---




### ENTRÉE

**HOMEMADE RAVIOLI**  
*Mascarpone & Zucchini, Oregano*  
*-Choice of Appetizer or Entrée-*

**BLACK COD**  
*Gratinated with Miso Paste, Rice Vinegar,  
Seasonal Vegetables*

**THE ANTIGUAN CHICKEN TAJINE**   
*Confit Lemon, Medjoul Date*

**PRAWNS**   
*Black Rice, Ginger, Lemongrass, Tomato  
Marmalade*

---



---

## CHEFS SIGNATURE

---



**FARIGOULE LAMB RACK**   
*Provençal Vegetable Tian*  
*-Sharing Dish-*

 **DOVER SOLE**   
*Almonds, Butternut & Jerusalem  
Artichoke*



LOCAL INGREDIENT SIGNATURE DISH VEGETARIAN VEGAN GLUTEN FREE DAIRY FREE WELLNESS