

Bjorn Moen

Sample Menu February
2024



Mains

Pan-roasted chicken supreme;

Served with creamed potato, charred Hispi cabbage, roasted heritage carrot, roasted yeast, pan-juices and a carrot top dressing

Trio of lamb;

Seared fillet of lamb, bbq lamb chop, rolled breast of lamb,

Served with a fondant potato, asparagus, wild garlic, eucalyptus foam and a red wine and redcurrant jus

Sumac spiced Atlantic cod fillet;

Served atop a warm Berber salad of pan-roasted Mediterranean vegetables, infused with North African spices, coriander and mint

Roasted cauliflower;

Served on wilted spinach and a bed of warm sun blushed tomato and puy lentil salad, topped with a romanescosauce and toasted almond flakes



Deserts

Duck egg custard slice;
Served with compressed strawberries, macerated
summer berries, white chocolate ganache and
meringue shards

Vegan chocolate mousse;
Served with a tropical fruit salad and a passion fruit
sorbet

Dark chocolate delice;
Served with a malted crumb, orange ganache burnt
orange and blood orange sorbet

Salted caramel tart;
Served with a brown bread ice-cream

Chargrilled Rum and green peppercorn pineapple;
Served with hibiscus gel and a coconut sorbet

