

Menu



ENTREE

- Enchantment by the Sea: A Creamy **seafood chowder**, delicately spiced with white pepper and fragrant herbs, served with toasted sourdough.
- Behold, three celestial triangles of flaky filo pastry, cradling a **trio of cheeses** within. Accompanied by a verdant salad and a dollop of tzatziki, a feast fit for epicurean voyagers. (Veg)

MAIN COURSE

- Indulge in the ambrosial flavors of **Lemon Thyme Chicken Breast** harmonizing with Wild Mushroom Risotto, adorned with a whisper of Beurre Blanc Sauce. (Gluten-Free)
- Delight in the Baked Macadamia and Pancetta-Crusted **Catch of the day**, harmonized with a melody of French green lentils and garden-fresh vegetables. (Gluten-Free, Dairy-Free)

DESSERT

- Indulge in the decadence of **sticky date pudding** harmonized with a fine scoop of ice cream.
 - Enchanted **poached pear** accompanied by an almond cookie (Vegan, Gluten-Free)
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