



Starter

Catch of the day Ceviche with Ginger, Lime and Coconut served with a Green Papaya Salad (GF)(DF) \$14/38

Lobster and Golden Apple Salad with Goats Cheese, Dijon Mustard Vinaigrette \$15/40

Caesar Salad with Garlic Croutons and Shaved Parmesan \$15/40

Garden Soup of the Day (V)(GF) \$10/27

Chicken Liver Parfait, Rum Onion Marmalade toasted Brioche (DF) \$14/27

Grilled Beetroot and Plantain with Shaved Parmesan \$11/29

Main Course

Locally reared Chicken Breast, Crushed Sweet Potato, Wilted Pak Choy, Roast Garlic Cream Pool \$27/72

Beef Tenderloin, Sour Cream potatoes, Tomato Fondue, Blue Cheese Reduction \$48/128

Pan Seared Catch of the Day, Sautéed Potatoes, String beans with a Tomato Cilantro Lime Salsa (GF) \$24/64

Herb Gnocchi, Roasted Pumpkin, Olive Oil and Parmesan (V) \$22/59

Local diver harvested Lobster, Potato Puree, Green Salad and Drawn Butter \$45/120

Curried Shrimp, fragrant Basmati Rice with Sautéed vegetables. \$36/96

Seared Yellow Fin Tuna, Curried Chick Pea Stew with Tzatziki Sauce \$24/64

Creole Lambie with Julienne of Vegetables and Steamed Rice. \$24/64

(GF) Gluten Free (DF) Dairy Free (V) Vegetarian (N) Contains Nuts

All prices are inclusive of 15% VAT
A service charge of 10% will be added to the final bill



Dessert

Caramelised Banana Crème Brulee Coconut Biscuit \$10/27

Grenadian Chocolate Pot \$10/27

Belmont Estate Goat's Cheese with Pepper Jelly Cinnamon Crackers \$12/32

Local Hand Churned Organic Ice Cream \$10/27

Please ask for flavours

Specialty Coffee

Americano \$4/11

Espresso \$5/14

Cappuccino, Latte \$5/14

Iced Coffee \$5/14

Irish, Caribbean Coffee \$7/17

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