



THE CLIFF

Sunset Supper Prix Fixe

Monday-Friday 5:00pm-6:30pm

Starters

Cuttlefish Ragout

Fennel orzo, citrus vinaigrette, shaved fennel salad

Beetroot Carpaccio

Goats cheese mousse, toasted pine nuts, black olive tapenade, "Minus 8" vinaigre de vin

Cured Duck Ham

Confit orange, pickled island mushrooms, orange jelly, candied walnuts, frissline

Main Courses

Glazed Shin of Beef

White bean blanquette, onion purée, artichoke, pickled mustard

Thai Spiced Salmon

Miso glazed octopus, chili & lime noodles, sesame purée, lemongrass velouté

Goats Cheese Ravioli

Butternut squash, basil and pine nut pesto, sautéed mushrooms, parmesan foam

Desserts

Chocolate Fudge Cake

Madagascar vanilla ice cream

Raspberry and White chocolate cheesecake

Raspberry sorbet

Vanilla Soft Serve

Toasted coconut marshmallow, Mango sauce, crispy pineapple

A Selection of Ice Creams & Sorbets

3 courses \$200