

# Dinner Menu



## **Starters**

**Buffalo Burrata** **\$24**  
prosciutto, tomato tapenade, aged balsamic and basil oil

**Torched Salmon Crudo (GF)** **\$28**  
grilled pineapple salsa, wasabi aioli, puffed rice, sesame-ginger sauce

**Greek Salad "Chopped" (V)** **\$18**  
feta cheese nuggets, olives, red onions, peppers, basil, oregano dressing

**Scotch Egg "Bermuda Style"** **\$28**  
tomato fondue, tartar sauce, burnt lemon

**Soup of the Day** **\$12**  
chef's hand-crafted daily soup

**Bermuda Fish Chowder** **\$12**  
Outerbridge's sherry pepper vinegar & Gosling's black seal rum

Please ensure your server is aware of any allergies you may have.

V= Vegetarian

GF= Gluten Free

DF= Dairy Free

# Dinner Menu



## **Mains**

**Bacon Wrapped Scallops & Tiger Shrimps** \$45  
pea risotto and lobster cappuccino

**Daily Catch** MP  
please ask your server for details

**Whole Roasted Zucchini (V-GF)** \$29  
Provençale vegetables, feta cheese, lemon and mint, Greek yoghurt

**Prime Striploin (GF)** \$48  
roscoff onion puree, potato fondant, Madeira mushroom sauce

**Lamb Bolognese** \$32  
slow cooked lamb, hand cut pasta, green peas, feta cheese, red wine-rosemary sauce

**Pasta of the Day** MP  
please ask your server for details

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