

VenU Restaurant

Dinner Table d'Hote menu

2 courses \$ 45

3 courses \$ 55

Entrée

Smoked salmon kataifi, salmon mousse rösti , Panko cube and remoulade (GFO)

Peking Duck pancakes, hoisin, cucumber and spring onion

Watermelon tartare, avocado, soy, sesame, chilli and cherry tomato (VG)

Main course

Sweet potato and chickpea tagine with herb cous cous.

Served with your choice of Moroccan chicken or Dukka cauliflower (GFO, VGO)

Pork cutlet, Duchess potato, spring vegetable panache, Diane sauce (GF,)

Pasta of the day

Dessert

Summer sorbet, fresh fruit, star anise and citrus syrup (GF)

Tiramisu cheesecake and Chantilly cream

Crepes, roasted apple, butterscotch sauce

Menu subject to change

V – Vegetarian VO – Vegetarian option VG – Vegan GF - Gluten free

GFO- Gluten free option