

The Loch

SUNDAY 7 & 14 MARCH 2021

TWO COURSES \$65 PP

THREE COURSES (INCLUDES ONE SIDE) \$79 PP

SERVED BETWEEN 12:00PM AND 2:00PM

TASTING PLATE

Two dips from the garden, two farm pickles and meats.

Fresh bread included.

Duck Parfait on fennel short bread with poached grapes and cornishions

Fig & Fennel Scones with caramelised eschallot & fresh curd

(Dietary requirements are taken into consideration)

MAINS

Gremolata crumbed rainbow trout on late summer prawn risotto with buree blanc

Chermula beef with roast pear & fried potatoes and haloumi (GF)

Spiced ratatouille tart with parmesan polenta chips, fresh mint and preserved lemon topped with labna

Sesame coated chicken with snap vegetables & lychee salad with sweet & sour plum glaze

SIDES (EXTRA \$15 EACH)

Loch Leaf with carmelised Balsamic (GF)

Loch smashed Potatoes with spiced salt and aoili (GF)

Moorish Apple & Carrot salad, scented with Middle Eastern herbs and Tahini & Sesame dressing

DESSERTS

Blood plum & nectarine in pistachio short cake

(Please see dessert table for more, including GF items)

Children two course menu \$25

The Loch is committed to zero waste practices. Our portions are country sized. If you prefer a smaller meal, please let us know. Doggie bags are also available.

