2 – COURSE LUNCH SET MENU

MAINS

Roasted Cauliflower [PB]
Leek Emulsion | Harissa | Asparagus | Toasted Seed Brittle

Mushroom Ravioli [D | G | V]
Tarragon Cream | Baby Spinach | Sautéed Mushrooms

Market Fish [D | S]
Asparagus | Peas | Preserved Lemon | Clams

Canter Valley Duck Breast [D]
Beetroot | Blackberry | Chicory | Buckwheat

Grass Fed Angus Eye Fillet [D]
Potato | Shallot | Mushroom | Broccolini | Red Wine Jus

DESSERTS

Cheese Board [D | G | N | V]
Selection of Whitestone Cheeses | Dried Fruit Compote | Crunch

54% Callebaut Chocolate Cake [D | G | N | V]
Hazelnut Chocolate Crémieux | Devilled Chocolate Sponge

Summer Strawberry Pavlova [D | G | N | V]
Crisp Meringue | Strawberries | Oat | Pistachio Ice Cream

Coconut Panna Cotta [PB]
Roasted Pineapple | Mango



Orbit 360° Dining is able to cater for a wide variety of allergens. Items with Gluten, Seafood, Dairy, and Nuts are specifically labelled on our menu. Please be aware that due to the size and nature of our kitchen, we are unable to safely serve coeliac guests or those who are severely allergic to nuts as we are unable to rule out cross-contamination from utensils and cooking surfaces. Menu items are subject to availability

D – Contains Dairy
PB – Plant Based
G – Contains Gluten
S – Contains Seafood
N – Contains Nuts
V – Vegetarian