

## **Tolu Set menu**

### **\$90 per person**

Breads & whipped garlic butter

#### **Entrée**

Ota

Traditional Island ceviche served with cassava crisps

Or

Kafika smoked beef short rib

Takihi – layered taro, paw paw, coconut cream, red wine jus

#### **Main Course**

Surf & Turf

Ribeye cooked medium rare on a cheesy potato gratin, 2 whole tiger prawns  
fresh wilted greens, red wine & mushroom sauce

Or

Ruby Rare Tuna Katsu

Sautéed Wasabi Risotto, tropical tamarind & sweet soy

Or

Twice cooked Pork Belly

Cider infused pork belly, layered taro, paw paw, coconut cream,  
sweet chilli & coriander butter glaze

***Salad & vegetable bowls served with the main course***

**Vegetarian options for both entrée and main to be pre-ordered**

#### **Dessert**

Chocolate Fondant

Ice cream & freeze-dried Raspberries

Or

Berry Charlotte

Ice cream & freeze-dried Raspberries