



THE OK MENU
AUGUST 18, 19 & 20
3 COURSE PRIX FIXE \$45

starter

HOUSEMADE MOZZARELLA- FRESHLY STRETCHED WHOLE MILK MOZZARELLA ACCOMPANIED BY MARINATED TOMATO SALAD & BLACK OLIVE TAPENADE TOPPED CROSTINI.

supper

BASIL CRUSTED ROAST RACK OF LAMB - SERVED WITH RED WINE JUS, RATATOUILLE, STEAMED BROCCOLI AND HAYSTACK POTATOES.

OR

SAFFRON RISOTTO - ARBORIO RICE WITH SEARED ZUCCHINI, MUSHROOMS, TOMATO "RAISINS", WHITE WINE & PARMESAN REGGIANO. ACCOMPANIED BY BOSTON LETTUCE & RADISH SALAD. GF

dessert

CHOCOLATE - ALMOND TORTE WITH SOUR CREAM ICE CREAM

OR

STRAWBERRY SHORTCAKE WITH GRAN MARNIER MACERATED STRAWBERRIES