

POST

ENTRÉE

Oyster, tarragon & shallot vinegar, lemon	24/45
Salmon tartare with pomegranate dressing and cumin scented yoghurt C.S.	24
Roast beets, goat's cheese, candied walnuts, black olive, thyme & honey dressing	19
Summer peaches, burrata di buffalo, ox heart tomato, aged balsamic vinegar	22
Our big salad, shaved raw vegetable salad, apple cider and mustard dressing C.S.	24

MAIN

Valley Spring lamb, peas, buttermilk, gremolata and black olive	42
Market fish, pancetta, baby leeks, smoked mussel veloute	39
Chicken breast, quinoa, grape, walnut, tahini yoghurt dressing C.S.	39
Beef fillet, charred baby onion, vandouvan bearnaise, watercress	44
Quinoa spaghetti, heirloom tomatoes, black olive and rocket C.S.	28

SIDES

French fries, malt mayonnaise	9
Baby cos, radicchio, parmesan, capers, sherry and truffle vinaigrette	12
Charred broccolini, gremolata, puffed wild rice, nuts and seeds	12
Summer tomatoes, sourdough croutons, basil and black olive	12

DESSERT

Blueberry bombe alaska, lemon curd, lemon sorbet	18
Passion fruit custard, mango sorbet, macadamia and coconut	18
Lemon cheesecake mousse, poached strawberries, rhubarb ice cream, rosemary crumble	18
Cocoa, muscatel and almond slice, acai palm berry sorbet C.S.	16
Artisan cheeses served with apple jelly and crackers	24
Sue Lewis artisan chocolate truffles	2.50ea

C.S. denotes COMO Shambhala Cuisine

Our team would be delighted to look after any dietary requirements that you may have.



COMO SHAMBHALA

COMO Shambhala cuisine focuses on a perfectly calibrated mix of raw and cooked ingredients with very specific nutritional purposes, the resulting dishes helping to boost concentration and energy, balance blood-sugar levels.