

CBD DINNER

MENU BY LIV VASQUEZ

STARTER

"Fresh Greens" - Local greens and fresh herbs dressed in lemon, served with a CBD infused creamy mustard vinaigrette, spring onion and heart of palm made to taste like crab
10mg CBD

ENTREE

"Top Shelf" - Terrine of 'Faux Gras' Pate made from mushroom with Brandy demiglas, buttery potato puree, and CBD infused green apple chutney
10mg CBD

DESSERT

Sweet Stash" - A deconstructed 'Banoffee' pie
Layers of toffee sauce made from roasted bananas, coconut whip cream, cookie crumble, terpene infused salt
Plated with a shaving of the CBD "Mini bar" chocolate* made in collaboration with local chocolate makers Greater Goods and the chef
15mg CBD

MOCKTAIL

Mocktail - "Smoking Apples" - Apple, ginger, steam distilled terpenes and smoked bitters infused with local Organic CBD
(This is great on its own or pairs well with vodka from the mini bar)
10mg CBD

*Add on "Chocolate CBD Mini Bar collaboration with Liv Vasquez & Greater Goods" - Two dark chocolate pieces infused with local, ethical CBD Has notes of vanilla, and is topped with Linalool Terpene infused Balinese Pyramid Salt

All vegan, nut free (with exception of coconut), No gluten free option available