

# DINNER

5.30PM - LATE

**Garlic Ciabatta | \$10.90** <sup>(GF^)</sup>  
With aioli & balsamic

**Grilled Sourdough | \$13.90** <sup>(GF^)</sup>  
With our trio of house spreads

## ENTREES

**Market Fish Sashimi** <sup>(GF)</sup> | caviar | melon | pickled grapes | seaweed | pickled cucumber | coconut semifreddo **\$15.90**

**Pan Seared Scallops** <sup>(GF^)</sup> | pickled fennel | pork crackling crumbs | pickled cucumber | seaweed | kombu sauce **\$17.90**

**Goats Cheese Ravioli** <sup>(V)</sup> | truffle sautéed mushrooms | beurre noisette sauce **\$17.90**

**Fish Pate** | smoked Kahawai pate | sourdough | kiwifruit | kimchi salt | horseradish cream fraiche **\$13.90**

**Confit Pork Belly** <sup>(GF)</sup> | asian slaw | squash & apple soubise | fennel crumbs | apple mustard gel **\$17.50**

**Beef Tartine** <sup>(GF^)</sup> | cumin roasted beef | beetroot gastric | quinoa salad | horseradish mayo **\$16.90**

(GF) Gluten Free | (GF^) Can be made Gluten Free on request | (V) Vegetarian  
(This may incur an extra charge)

\* Please advise us if you have any specific dietary requirements



## MAINS

<b>Fish of the Day</b>	<b>\$35.90</b>
<b>Parmesan Crusted Snapper</b> <sup>(GF)</sup>   marinated basil pears & feta   shaved fennel   cress   kumara   salsa verde   verjus vinaigrette	<b>\$35.90</b>
<b>Vegetable Risotto</b> <sup>(V)</sup> <sup>(GF)</sup>   feta & broad bean risotto   butternut squash   dukkha   sage butter	<b>\$25.90</b>
<b>Lamb Rump</b> <sup>(GF^)</sup>   charcoal lamb rump   harissa freekeh   olive labneh   baby carrots   eggplant puree	<b>\$35.90</b>
<b>Halloumi</b> <sup>(V)</sup> <sup>(GF^)</sup>   halloumi   tabbouleh   baby beets   dukkah   cumin labneh   baby vine tomatoes	<b>\$24.50</b>
<b>Beef Wellington</b>   eye fillet   brie   mushroom & spinach pate wrapped in pastry   confit potatoes   beetroot   baby carrots   port wine jus (served medium-rare)	<b>\$37.90</b>
<b>5 Spiced Duck Leg</b>   confit duck leg   duck fat potatoes   baby carrots   beetroot   doris plum   waffle fries   kimchi salt   orange & carrot puree	<b>\$35.90</b>
<b>Chicken &amp; Mushroom Ballotine</b> <sup>(GF)</sup>   chicken   mushroom   bacon   creamy mash   baby carrots   peas   truffle jus   capsicum jam	<b>\$32.90</b>
<b>Angus Eye Fillet Steak (180g)</b> <sup>(GF)</sup>	<b>\$37.90</b>
or <b>Scotch Fillet (240g)</b> <sup>(GF)</sup>	<b>\$31.90</b>
duck fat potatoes   baby carrots   truffle mushroom puree   nasturtium butter   dijon jus	

## SIDES | \$8.50

Garden salad w orange mustard dressing | Roasted gourmet potatoes | Seasonal vegetables of the day  
Duck fat roasted kumara wedges | Creamy mashed potato

(GF) Gluten Free | (GF^\*) Can be made Gluten Free on request | (V) Vegetarian  
(This may incur an extra charge)

\* Please advise us if you have any specific dietary requirements