

DINNER

5:30pm - late

ENTREES

Garlic Ciabatta ^(GF^) \$10.90

with aioli & balsamic

Grilled Sourdough ^(GF^) \$13.90

with our trio of house spreads

Beef Rib ^(GF) \$17.90

sticky beef rib | peking cabbage | celeriac | grain mustard | merlot jus

Tiger Prawns ^(GF) \$17.90

sautéed prawns | celeriac puree | pickled fennel & cucumber | thai nam prik gapi sauce

Tuna ^(GF) \$17.50

seared yellow fin tuna | pickled daikon | water cress | cucumber | caviar | wasabi

Falafel Fritters ^{(GF^)(V)} \$16.90

wild mushrooms | tahini hummus | beetroot angel hair | yoghurt dressing

Arancini \$15.50

smoked bacon & chorizo arancini | romesco | parmigiano | balsamic caviar

Chicken Liver Pate \$14.90

plum jelly | sourdough | chicken salt | drunken fig

SIDES | \$8.50

garden salad w orange mustard dressing
roasted gourmet potatoes
seasonal vegetables of the day
duck fat roasted kumara wedges
hand cut chips w sriracha mayo

MAINS

Fish of the Day \$36.90

Parmesan Crusted Snapper ^(GF) \$35.90

kumara & beetroot lasagne | marinated basil pears | feta | wild rocket salad | kumara shavings | salsa verde | verjus vinaigrette

Vegetable Risotto ^{(V)(GF)} \$28.50

feta & broad bean risotto | butternut squash | dukkah | sage butter

Pork Belly ^(GF) \$37.90

creamy agria mash | baby carrots | celeriac puree | pumpkin remoulade | chargrilled pineapple | calvados jus

Halloumi ^{(V)(GF^)} \$26.90

halloumi | tabbouleh | baby beets | dukkah | cumin labneh | baby vine tomatoes

Beef Wellington \$39.90

eye fillet | brie | mushroom & spinach pate wrapped in pastry | confit potatoes | beetroot | baby carrots | port wine jus (served medium-rare)

5 Spiced Duck Leg \$36.90

confit duck leg | fondant potato | Asian greens | doris plums | orange blossom puree | duck jus

Chicken Cordon Bleu \$34.90

ham | creamy agria mash | truffle peas | chargrilled caulilini | chicken pan jus

Angus Eye Fillet Steak (180g) ^(GF) \$38.90

or **Scotch Fillet (240g)** ^(GF) \$34.90

potato gratin | baby carrots | pea puree | mustard hollandaise sauce | rosemary jus | vine tomato

(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