

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

Parmesan Crusted Snapper ^(GF^) \$35.90

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

Vegetarian Ravioli ^(V) \$28.50

salt baked pumpkin & fresh mozzarella ravioli | truffle peas | roasted tomatoes | chioga | crispy tempura kale | truffle sabayon sauce

Chicken Breast ^(GF^) \$34.90

harissa spiced chicken | herb & potato croquette | pumpkin & pea caponata | crispy tempura kale | chicken crumbs | romesco sauce | umami jus

Pork Belly ^(GF^) \$33.90

pork belly | buttered creamy risotto | spicy peanuts | soy caramel pear | Asian greens | coriander

Duck Breast ^(GF^) ^c\$36.90

sous vide duck breast | baby carrots | orange | cherry's | herb & potato croquette | rich cherry jus

Lamb Cutlets \$38.50

spicy marinated lamb cutlets | creamy mash | garden peas | mustard buttermilk | squash puree | drunken date | lamb jus

Beef Wellington \$39.90

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

Angus Eye Fillet Steak (180g) ^(GF) \$37.90

eye fillet steak | hand cut chips | crushed truffle peas | baby carrots | squash puree

Rib Eye on the Bone (600gm) ^(GF) \$56.50

roasted tomatoes | salsa verde | red wine jus
(please allow 40 – 50min cooking & resting time, temperature dependent)

(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