



entrees

soup of the day – made fresh and changes daily

chicken liver pate with beetroot relish and toasted crostini

risotto of spring pea, spinach, basil and mint topped with shredded parmesan

ceviche – marinated fresh gurnard in lime, coconut cream, coriander
and cherry tomatoes

manuka smoked salmon on salad greens with rocket wasabi aioli

beef cheeks braised in pedro ximenez sherry, red wine, garlic
and thyme served on parsnip puree

mains

pork belly slow cooked in star anise, garlic and hoisin on sticky rice
and bok choy, tart apple dressing

fish of the day – fresh and changes daily, served on mustard mash

silver fern farms fillet steak, cooked to your liking, on mustard mash with
café de paris butter and jus

silver fern farms lamb rump with mint pesto crust on tabbouleh with a
feta, cucumber yoghurt dressing

oven baked chicken breast wrapped in bacon, served on a craisin
and summer vegetable israeli couscous

polenta grilled with portobello mushrooms, rocket, blue cheese
and toasted walnuts

dessert

rhubarb crème brulee

chocolate brownie with vanilla ice cream
and chocolate sauce

baked lemon curd cheesecake

hot sticky date and banana pudding with toffee sauce

bread and butter pudding with whisky sauce

15% surcharge applies on public holidays