



DINNER

flowerpot bread	6.00
turkish bread with olive oil and dukkah	6.00

entrees

soup of the day – made fresh and changes daily	16.00
chicken liver pate with beetroot relish and toasted crostini	17.50
ceviche – marinated fresh gurnard in lime, coconut cream, coriander and cherry tomatoes	21.50
risotto of spring pea, spinach, basil and mint topped with shredded parmesan	20.50
manuka smoked salmon on salad greens with rocket wasabi aioli	22.50
beef meatballs – hand crafted madras sauce, poppadum, riata	22.50

mains

pork belly slow cooked in star anise, garlic and hoisin on sticky rice and bok choy, tart apple dressing	37.50
fish of the day – fresh and changes daily, served on mustard mash	39.00
silver fern farms lamb rump with mint pesto crust on tabbouleh with a feta, cucumber yoghurt dressing	39.00
silver fern farms fillet steak, cooked to your liking, on mustard mash with café de paris butter and jus	42.50
oven baked chicken breast wrapped in bacon, served on a craisin and summer vegetable israeli couscous	39.00
polenta grilled with portobello mushrooms, rocket, blue cheese and toasted walnuts	34.50

sides 7.00

potato gratin	mesclun fresh salad	seasonal vegetables
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15% surcharge applies on public holidays