



LUNCH

flowerpot bread	6.00
turkish bread with olive oil and dukkah	6.00

starters

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, lime coconut cream, onion, coriander, cherry tomatoes	21.50
beef cheeks braised in pedro ximenez sherry, red wine, garlic and thyme served on parsnip puree	22.50

lunch

risotto of green pea, spinach, basil and mint topped with parmesan	24.50
pork belly slow cooked in star anise, garlic and hoisin on sticky rice and bok choy, tart apple dressing	26.50
fish of the day – fresh and changes daily, served on mustard mash	32.50
silver fern farms fillet steak, cooked to your liking, on mustard mash, café de paris butter and jus	32.50
manuka smoked salmon on fresh courgette ribbons, poached egg and hollandaise sauce	26.50
summer salad of slow cooked lamb shoulder, goats cheese, cherry tomatoes, mint pea salsa	26.50
polenta grilled with portobello mushrooms, rocket, blue cheese and toasted walnuts	24.50

sides 7.00

shoestring fries
mesclun fresh salad
seasonal vegetables

15% surcharge applies on public holidays