



starters

soup of the day – made fresh and changes daily

chicken liver pate with beetroot relish and toasted crostini

prawn cocktail – garlic prawns on iceberg lettuce, marie–rose mayo

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

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

dinner

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

chicken, bacon and pistachio nut roulade on israeli couscous
with a caesar dressing

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

dessert

rhubarb crème brulee

baked lemon curd cheesecake

strawberry and blueberry mascarpone tart

hot sticky date and banana pudding with toffee sauce

chocolate brownie with vanilla ice cream
and chocolate sauce

15% surcharge applies on public holidays

15% surcharge applies on public holidays