



DINNER

flowerpot bread	7.00
turkish bread with olive oil and dukkah	7.00

entrees

soup of the day – made fresh and changes daily	16.00
chicken liver pate with beetroot relish and toasted crostini	18.50
prawn cocktail – garlic prawns on iceberg lettuce, marie-rose mayo	21.50
yellow fin tuna tataki, wasabi mayo and soy	22.50
beef cheeks braised in pedro ximenez sherry, red wine, garlic and thyme served on parsnip puree	22.50
risotto of spring pea, asparagus, basil and mint topped with shredded parmesan	20.50

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, locally caught and changes daily, served on mustard mash	39.50
silver fern farms lamb rump with a mint pesto crust on tabbouleh – jus and tzatziki	39.50
silver fern farms fillet steak, cooked to your liking, on mustard mash with café de paris butter and jus	42.50
chicken breast , with a bacon, pistachio and craisin stuffing, served on herbed israeli couscous , cranberry jus	38.50
polenta grilled with portobello mushrooms, rocket, blue cheese and toasted walnuts	35.50

sides 8.00

15% surcharge applies on public holidays

jersey bennes

mesclun fresh salad

seasonal vegetables

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