



LUNCH

flowerpot bread	7.00
turkish bread with olive oil and dukkah	7.00

starters

soup of the day – made fresh and changes daily	16.00
chicken liver pate with tamarillo relish and toasted crostini	17.50
yellowfin tuna tataki on salad greens, wasabi mayo and soy	22.50
prawn cocktail – garlic prawns on iceberg lettuce, marie rose mayo	21.50
beef cheeks braised in pedro ximenez sherry, red wine, garlic and thyme served on parsnip puree	22.50

lunch

risotto of spring pea, asparagus, 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
chicken breast , with a bacon, pistachio and craisin stuffing, served on herbed israeli couscous , cranberry jus	27.50
fish of the day – fresh and changes daily, served on mustard mash	32.50
summer salad of slow cooked lamb shoulder, goats cheese, cherry tomatoes, mint pea salsa, pomegranate	28.50
silver fern farms fillet steak, cooked to your liking, on mash with café de paris butter and jus	32.50
polenta grilled with portobello mushrooms, rocket, blue cheese and toasted walnuts	24.50

sides 7.00

shoestring fries

15% surcharge applies on public holidays

mesclun fresh salad
seasonal vegetables

15% surcharge applies on public holidays