



entrees

soup of the day – made fresh and changes daily

chicken liver pate with beetroot relish and toasted crostini

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

ceviche – fish of the day, lime, coconut cream, coriander, cherry tomatoes

risotto of field mushroom, red wine and thyme topped with shredded
parmesan and truffle oil

mains

pork belly braised in whiskey, ginger, garlic with shitake mushrooms and star anise
on sticky rice, bok choy

fish of the day – fresh, locally caught and changes daily, served on mustard mash

silver fern farms fillet steak, cooked to your liking, on sweet potato gratin
topped with rocket pesto and jus

silver fern farms lamb rump with a mint pesto crust on tabbouleh – jus and tzatziki

butternut squash and spinach, grilled polenta with fresh asparagus, cherry tomato,
salad greens, thai dressing

dessert

rhubarb crème brulee

baked lemon curd cheesecake

hot sticky date and banana pudding with toffee sauce

chocolate brownie with vanilla ice cream
and chocolate sauce

15% surcharge applies on public holidays