



DINNER

flowerpot bread 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

yellowfin tuna tataki on salad greens, wasabi mayo and soy 22.50

ceviche – fish of the day, lime, coconut cream, coriander, cherry tomatoes 24.50

risotto of field mushroom, red wine and thyme topped with shredded parmesan and truffle oil 21.50

grilled nectarine, burrata, rocket and prosciutto 21.50

mains

pork belly braised in whiskey, ginger, garlic with shitake mushrooms and star anise on sticky rice, bok choy 37.50

Ōra King salmon with sesame crust on jersey benne with asparagus, yoghurt, tahini dressing 42.50

silver fern farms fillet steak, cooked to your liking, on sweet potato gratin topped with rocket pesto and jus 42.50

silver fern farms lamb rump with a sundried tomato pesto crust on tabbouleh, jus and tzatziki 39.50

confit of duck leg on ginger, coconut rice with mango salsa, Cointreau jus 39.50

butternut squash and spinach, grilled polenta with fresh asparagus, cherry tomato, salad greens, thai dressing 35.50

sides 8.00

jersey bennes

mesclun fresh salad

seasonal vegetables

15% surcharge applies on public holidays