



LUNCH

flowerpot bread 7.00

starters

soup of the day – made fresh and changes daily 16.00

chicken liver pate with beetroot relish and toasted crostini 18.50

ceviche – fresh fish of the day, lime, coconut cream, coriander, chilli, cherry tomatoes 22.50

grilled nectarine, burrata, rocket and prosciutto 21.50

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

lunch

risotto of field mushroom, red wine and thyme topped with shredded parmesan and truffle oil 24.50

thai beef salad with goats cheese, pomegranate and baby spinach, salad greens, vinaigrette 26.50

fish of the day – fresh and changes daily, served on mustard mash 32.50

pork belly braised in whiskey, ginger, garlic with shitake mushrooms and star anise on sticky rice, bok choy 26.50

silver fern farms fillet steak, cooked to your liking, on sweet potato gratin topped with rocket pesto and jus 32.50

manuka smoked Ōra King salmon, jersey benne and pea salad with tahini yoghurt dressing and capers 29.50

butternut squash and spinach, grilled polenta with fresh asparagus, cherry tomato, salad greens, thai dressing 24.50

fresh asparagus wrapped in Te Mana lamb bacon, poached egg, hollandaise on salad greens 27.50

sides 8.00

shoestring fries

mesclun fresh salad

seasonal vegetables

15% surcharge applies on public holidays