



DINNER

flowerpot bread 7.00

entrees

soup of the day – made fresh and changes daily 16.00

chicken liver pate with tamarillo relish and toasted crostini 18.50

king fish ceviche cured with vodka and beetroot served with horseradish dill, crème fraiche 24.50

pork cheeks braised in apple cider, thyme and sweet sherry, kumara mash 22.50

chicken waldorf salad, toasted walnuts, granny smith apple, celery and cos lettuce 22.50

risotto of fresh ham from the bone and green peas finished with parmesan and mustard seed oil 21.50

mains

venison rack with a mustard herb crust on butternut polenta, blueberry, red wine jus 39.50

fish of the day – fresh, locally caught and changes daily, served on mustard mash 39.50

silver fern farms fillet steak, cooked to your liking, on potato rosti with horseradish cream and jus 42.50

Ōra king salmon lightly baked with pomegranate molasses, served on fennel, olive potato salad 42.50

silver fern farms lamb rump on a couscous salad with a salsa verde 38.50

courgettes filled with aubergine, pinenuts, cherry tomato and parmesan with salad greens, lemon vinaigrette 35.50

sides 8.00

potato gratin

mesclun fresh salad

seasonal vegetables

15% surcharge applies on public holidays