



## LUNCH

flowerpot bread 7.00

### starters

soup of the day – made fresh and changes daily 16.00

chicken liver pate with tamarillo relish and toasted crostini 18.50

ceviche of yellowtail king fish with sweet chilli, lime, soy dressing 24.50

prawn cocktail – garlic prawns on iceberg lettuce, marie-rose mayo 22.50

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

### lunch

risotto of fresh ham from the bone and green peas finished with parmesan and mustard seed oil 24.50

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

silver fern farms fillet steak, cooked to your liking, on potato rosti with horseradish cream and jus 32.50

chicken waldorf salad, toasted walnuts, granny smith apple, celery and cos lettuce 26.50

paella of prawns, chorizo, mussels and fish in a tomato, garlic and smoky paprika sauce with orzo 29.50

courgettes filled with aubergine, pinenuts, cherry tomato and parmesan with salad greens, lemon vinaigrette 24.50

### sides 8.00

shoestring fries

mesclun fresh salad

seasonal vegetables

15% surcharge applies on public holidays