



entrees

flowerpot bread

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

prawn cocktail – garlic prawns and avocado on iceberg lettuce, marie rose mayo

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

mains

pork belly braised in soy, hoisin, star anise and garlic on sticky rice and
bok choy, apple sauce

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

silver fern farms fillet steak, cooked to your liking, on mustard mash with
horseradish cream and jus

chicken, bacon and pistachio nut roulade on israeli couscous
with a caesar dressing

polenta grilled with portobello mushrooms, courgette ribbons, toasted pinenuts,
rocket salad, thai dressing

desserts

rhubarb crème brulee

chocolate brownie with vanilla ice cream
and chocolate sauce

baked lemon curd cheesecake

hot sticky date and banana pudding with toffee sauce

tiramisu, coffee flavoured Italian dessert

\$85 per person

15% surcharge applies on public holidays