



DINNER

flowerpot bread 10.00

entrees

soup of the day – made fresh and changes daily 18.00

chicken liver pate with beetroot relish and toasted crostini 22.00

prawn cocktail – garlic prawns and avocado on iceberg lettuce, marie rose mayo 24.50

yellowfin tuna tataki on salad greens, wasabi mayo and soy 26.00

chicken waldorf salad, toasted walnuts, granny smith apple, celery and cos lettuce 24.50

risotto of field mushroom, red wine and thyme topped with shredded parmesan and truffle oil 24.00

mains

pork belly braised in soy, hoisin, star anise and garlic on sticky rice and bok choy, apple sauce 39.00

fish of the day – fresh, locally caught and changes daily, served on mustard mash 42.50

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

Ōra king salmon lightly baked with pomegranate molasses, on gourmet potatoes green beans, lemon dill caper toasted almond vinaigrette 42.50

silver fern farms lamb rump, sundried tomato crust on tabbouleh salad, topped with raita 40.00

polenta grilled with portobello mushrooms, courgette ribbons, toasted pinenuts, rocket salad, thai dressing 37.50

sides 10.00

gourmet potatoes

mesclun fresh salad

seasonal vegetables

15% surcharge applies on public holidays