



LUNCH

flowerpot bread 10.00

starters

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

lunch

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

fish of the day – fresh and changes daily, served on mustard mash 35.00

silver fern farms fillet steak, cooked to your liking, on mustard mash with horseradish cream and jus 35.50

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

pork belly braised in soy, hoisin, star anise and garlic on sticky rice and bok choy, apple sauce 29.50

polenta grilled with portobello mushrooms, courgette ribbons, toasted pinenuts, rocket salad, thai dressing 26.50

sides 10.00

shoestring fries

mesclun fresh salad

seasonal vegetables

15% surcharge applies on public holidays