



## DINNER

flowerpot bread 10.00

### entrees

soup of the day – made fresh and changes daily 18.00

chicken liver pate with tamarillo chutney and toasted crostini 22.00

duck, saffron noodles, courgette ribbons and pickled mandarin salad 26.00

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

timbale of smoked salmon, scallop and blue cod mousseline, dill,  
white wine capers and cream 29.50

risotto with sweetcorn, asparagus and fresh basil,  
topped with shredded parmesan 24.00

### mains

Provenance lamb belly braised in tomato, olives and capers on  
summer couscous 40.00

fish of the day – fresh, locally caught and changes daily,  
served on a lime coconut potato gratin 42.50

silver fern farms fillet steak, cooked to your liking, on potato rosti  
salsa verde and jus 44.50

chicken thigh, soy and ginger marinated, poached in a miso broth on  
sticky rice and asian greens 38.50

venison french rack with a mustard wasabi crust on mushroom arancini,  
blueberry juniper jus 44.50

vegetarian tart of spinach, feta and cherry tomatoes, potato and cumin crust,  
served with salad greens 37.50

### sides 10.00

gourmet potatoes

mesclun fresh salad

seasonal vegetables

15% surcharge applies on public holidays