



## 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

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

timbale of smoked salmon, scallop and blue cod mousseline, dill,  
white wine capers and cream 29.00

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

### lunch

risotto with sweetcorn, asparagus and fresh basil,  
topped with shredded parmesan 26.50

fish of the day – fresh and changes daily, served on a lime coconut potato gratin 35.00

silver fern farms fillet steak, cooked to your liking, on potato rosti,  
salsa verde and jus 35.50

chicken thigh, soy and ginger marinated, poached in a miso broth on  
sticky rice and asian greens 27.50

paella of prawns, chorizo, mussels and fish in a tomato, garlic  
and smoky paprika sauce with orzo 36.00

vegetarian tart of spinach, feta and cherry tomatoes, potato and cumin crust,  
served with salad greens 27.50

### sides 10.00

shoestring fries

mesclun fresh salad

seasonal vegetables

15% surcharge applies on public holidays