



entrees

soup of the day – made fresh and changes daily
chicken liver pate with tamarillo chutney and toasted crostini
duck, saffron noodles, courgette ribbons and pickled mandarin salad
yellowfin tuna tataki on salad greens, wasabi mayo and soy
risotto with field mushrooms, topped with shredded parmesan and truffle oil

mains

silver fern farms lamb rump, sundried tomato crust on tabbouleh salad,
topped with raita
fish of the day – fresh, locally caught and changes daily,
served on a lime coconut potato gratin
silver fern farms fillet steak, cooked to your liking, on potato rosti
salsa verde and jus
chicken thigh, soy and ginger marinated, poached in a miso broth on
sticky rice and asian greens
vegetarian tart of spinach, feta and cherry tomatoes, potato and cumin crust,
served with salad greens

dessert

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
strawberry and blueberry mascarpone tart

\$89 per person

15% surcharge applies on public holidays