



DINNER

flowerpot bread 12.00

entrees

soup of the day – made fresh and changes daily 22.00

chicken liver pate with tamarillo chutney and toasted crostini 24.00

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 field mushrooms, topped with shredded parmesan and
truffle oil 24.00

mains

silver fern farms lamb rump, sundried tomato crust on tabbouleh salad,
topped with raita 42.50

fish of the day – fresh, locally caught and changes daily,
served on a lime coconut potato gratin 45.00

silver fern farms fillet steak, cooked to your liking, on potato rosti
salsa verde and jus 46.50

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 47.50

vegetarian tart of spinach, feta and cherry tomatoes, potato and cumin crust,
served with salad greens 38.50

sides 12.00

gourmet potatoes

mesclun fresh salad

seasonal vegetables

15% surcharge applies on public holidays