



LUNCH

flowerpot bread 12.00

starters

soup of the day – made fresh and changes daily 22.00

chicken liver pate with beetroot relish 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

lunch

risotto with field mushrooms, topped with shredded parmesan and truffle oil 32.50

fish of the day – fresh and changes daily, served on lime coconut potato gratin 44.00

silver fern farms fillet steak, cooked to your liking, on potato rosti salsa verde and jus 45.00

chicken thigh, soy and ginger marinated, poached in miso broth on sticky rice and asian greens 32.50

vegetarian tart of spinach, feta and cherry tomatoes, potato and cumin crust, served with salad greens 32.50

sides 12.00

shoestring fries

mesclun fresh salad

seasonal vegetables

15% surcharge applies on public holidays