



DINNER

flowerpot bread 12.00

entrees

soup of the day – made fresh and changes daily 22.00

chicken liver pate with beetroot relish and toasted crostini 24.00

beef cheeks braised in pedro ximenez sherry, red wine, garlic and thyme served on parsnip puree 26.00

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

fresh steamed green-lipped mussels, white wine, capers and cream 24.00

risotto of green pea, spinach, mint and basil topped with shredded parmesan, avocado oil 24.00

mains

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

pork belly slow cooked in star anise, garlic and hoisin on sticky rice and bok choy, tart apple dressing with pork crackling 39.00

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 tenderloins wrapped in bacon on Israeli couscous, avocado, sweet chilli dressing 38.50

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