



LUNCH

flowerpot bread 12.00

starters

soup of the day – broccoli and blue cheese 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

lunch

risotto of green pea, spinach, mint and basil topped with shredded parmesan, avocado oil 34.50

pork belly slow cooked in star anise, garlic and hoisin on sticky rice and bok choy, tart apple dressing with pork crackling 36.00

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 tenderloins wrapped in bacon on Israeli couscous, avocado, sweet chilli dressing 34.50

salt and pepper squid on asian style salad with a miso and lemon mayo 34.50

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