



LUNCH

flowerpot bread	12.00
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starters

soup of the day – made fresh and changes daily	22.00
chicken liver pate with beetroot relish and toasted crostini	24.00
beef meatballs, hand crafted in a madras sauce, poppadom and raita	26.00
ceviche – fresh fish of the day, marinated in lime juice, coconut cream, chilli and coriander	26.00

lunch

risotto of portobello mushrooms, topped with shredded parmesan and truffle oil	34.50
fish of the day – fresh and changes daily, served on potato gratin	44.00
silver fern farms fillet steak, cooked to your liking, on a pea and feta fritter horseradish cream and jus	45.00
chicken waldorf salad, toasted walnuts, granny smith apple, celery and cos lettuce	34.50
salt and pepper squid on asian style salad with a miso and lemon mayo	34.50
pumpkin and saffron polenta with grilled asparagus and cherry tomatoes, balsamic and blue cheese dressing, topped with parmesan	32.50

sides 12.00

shoestring fries	mesclun fresh salad	seasonal vegetables
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15% surcharge applies on public holidays