



### entrees

soup of the day – made fresh and changes daily

chicken liver pate with beetroot relish and toasted crostini

waldorf salad, toasted walnuts, granny smith apple, celery and cos lettuce

risotto of portobello mushrooms, topped with shredded parmesan and truffle oil

### mains

silver fern farms lamb rump, oven baked with olive tapenade crust  
on mediterranean vegetables, cucumber and tomato raita

fish of the day – oven baked sole fillets on potato gratin with local  
roasted hazelnuts, fennel, lime and saffron vinaigrette

silver fern farms fillet steak, cooked to your liking, on a pea and feta fritter,  
horseradish cream and jus

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

pumpkin and saffron polenta with grilled courgette ribbons and cherry tomatoes,  
balsamic and blue cheese dressing, topped with parmesan

### dessert

rhubarb crème brulee

baked lemon curd cheesecake

chocolate brownie with vanilla ice cream  
and chocolate sauce

hot sticky date and banana pudding with toffee sauce

white chocolate and salted caramel cheesecake

15% surcharge applies on public holidays