



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

ceviche – fresh fish of the day, marinated in lime juice, coconut cream, chilli and coriander 26.00

beef meatballs, hand crafted in a madras sauce, poppadom and raita 26.00

waldorf salad, toasted walnuts, granny smith apple, celery and cos lettuce 22.00

risotto of portobello mushrooms, topped with shredded parmesan and truffle oil 24.00

mains

silver fern farms lamb rump, oven baked with olive tapenade crust on mediterranean vegetables, cucumber and tomato raita 40.00

confit of duck leg on Tunisian style couscous, mango salsa 42.50

fish of the day – fresh, locally caught and changes daily, served on potato gratin 45.00

silver fern farms fillet steak, cooked to your liking, on a pea and feta fritter, horseradish cream and jus 46.50

chicken thigh, soy and ginger marinated, poached in a miso broth on sticky rice and asian greens 38.50

pumpkin and saffron polenta with grilled courgette ribbons and cherry tomatoes, balsamic and blue cheese dressing, topped with parmesan 38.50

sides 12.00

gourmet potatoes

mesclun fresh salad

seasonal vegetables

15% surcharge applies on public holidays