



LUNCH

flowerpot bread 12.00

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

pumpkin and saffron polenta with grilled courgette ribbons and cherry tomatoes, balsamic and blue cheese dressing, topped with parmesan 32.50

sides 12.00

shoestring fries

mesclun fresh salad

seasonal vegetables

15% surcharge applies on public holidays