



entrees

soup of the day – made fresh and changes daily

chicken liver pate with beetroot relish and toasted crostini

prawn cocktail – garlic prawns on iceberg lettuce, marie rose mayo

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

beef cheeks braised in pedro ximenez sherry, red wine, garlic and thyme
served on parsnip puree

mains

fish of the day – fresh, locally caught and changes daily,
served on lemon couscous

pork belly, slow cooked in star anise, garlic and hoisin on sticky rice and
bok choy, apple sauce

silver fern farms fillet steak, cooked to your liking, on porcini mash
horseradish cream and jus

parmesan crumbed chicken thigh on a winter slaw with a field mushroom
and bacon sauce

mushroom, red onion and blue cheese tart on Tunisian style couscous,
whipped goats cheese dressing

dessert

rhubarb crème brulee

chocolate brownie with vanilla ice cream
and chocolate sauce

baked lemon curd cheesecake

hot sticky date and banana pudding with toffee sauce

white chocolate and salted caramel cheesecake

15% surcharge applies on public holidays