



## DINNER

flowerpot bread 14.00

### entrees

soup of the day – made fresh and changes daily 24.00

chicken liver pate with beetroot relish and toasted crostini 24.00

prawn cocktail – garlic prawns on iceberg lettuce, marie rose mayo 26.00

risotto of green peas, spinach, mint and basil topped with shredded parmesan and avocado oil 25.00

calamari filled with a mousseline of fresh fish, prawns, scallops and mussels on a saffron white wine sauce 29.00

beef cheeks braised in pedro ximenez sherry, red wine, garlic and thyme served on parsnip puree 28.00

### mains

silver fern farms lamb rump, oven baked, with a olive tapenade crust on tabbouleh, goats cheese with a caper, mint and craisin salsa 40.00

fish of the day – fresh, locally caught and changes daily, served on lemon couscous 45.00

pork belly, slow cooked in star anise, garlic and hoisin on sticky rice and bok choy, apple sauce 39.00

silver fern farms fillet steak, cooked to your liking, on porcini mash horseradish cream and jus 46.50

parmesan crumbed chicken thigh on a winter slaw with a field mushroom and bacon sauce 40.00

mushroom, red onion and blue cheese tart on Tunisian style couscous, whipped goats cheese dressing 39.00

### sides 14.00

potato gratin

roast cauliflower cream, aged cheddar

broccoli, hollandaise

brussel sprouts, brown butter, toasted almonds

mesclun fresh salad with saffron lime vinaigrette

15% surcharge applies on public holidays