



## LUNCH

flowerpot bread 14.00

### starters

soup of the day – made fresh and changes daily 24.00

chicken liver pate with beetroot relish and toasted crostini 24.00

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

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

### lunch

risotto of green peas, spinach, mint and basil topped with shredded parmesan and avocado oil 37.50

fish of the day – fresh and changes daily, served on lemon couscous 44.00

silver fern farms fillet steak, cooked to your liking, on porcini mash horseradish cream and jus 45.00

chicken waldorf salad, toasted walnuts, granny smith apple, celery and cos lettuce 36.50

pork belly, slow cooked in star anise, garlic and hoisin on sticky rice and bok choy, apple sauce 37.50

paella of prawns, chorizo, mussels and fish in a tomato, garlic and smoky paprika sauce with arborio rice 39.50

mushroom, red onion and blue cheese tart on Tunisian style couscous, whipped goats cheese dressing 34.50

### sides 12.00

shoestring fries

mesclun fresh salad

seasonal vegetables

15% surcharge applies on public holidays