



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, watermelon and lime salad with roasted peanuts and coriander 26.00

risotto of sweetcorn, asparagus and fresh basil topped with shredded parmesan and avocado oil 25.00

ceviche – fresh fish of the day, marinated in lime juice, coconut cream, chilli and coriander 28.00

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 fillet wrapped in prosciutto, stuffed with quince and sheep milk cheese, kumara gratin with madeira jus 44.50

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

chicken thigh, soy and ginger marinated, poached in a miso broth on sticky rice and asian greens 40.00

vegetarian tart of spinach, feta and cherry tomatoes, potato and cumin crust, served with salad greens 39.00

sides 14.00

potato gratin

roast cauliflower cream, aged cheddar

broccoli, hollandaise

asparagus with toasted almonds

mesclun fresh salad with saffron lime vinaigrette

15% surcharge applies on public holidays