



## 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, watermelon and lime salad with roasted peanuts and coriander 26.00

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

### lunch

risotto of sweetcorn, asparagus and fresh 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 mustard 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

1888 burger – lightly toasted sesame bun, house made slaw, decadent asian style prawn and crab patty, perfected with Chef Rosie's legendary marie rose sauce with fries 34.50

OR beef cheeks burger, served the same way 34.50

vegetarian tart of spinach, feta and cherry tomatoes, potato and cumin crust, served with salad greens 36.50

### sides 14.00

shoestring fries

mesclun fresh salad

seasonal vegetables

15% surcharge applies on public holidays