



DINNER

flowerpot bread 14.00

entrees

soup of the day – made fresh and changes daily 25.00

chicken liver pate with beetroot relish and toasted crostini 25.00

risotto of field mushrooms and thyme topped with shredded parmesan and truffle oil 25.00

crispy pork belly, asian style, with apple sauce 28.00

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 sundried tomato crust on tabbouleh, goats cheese with a caper, mint and craisin salsa 44.00

fish of the day – fresh, locally caught and changes daily, served on lemon couscous 46.00

silver fern farms fillet steak, cooked to your liking, on mustard mash with horseradish cream and jus 47.50

confit duck leg on ginger, coconut rice with mango salsa, Cointreau jus 46.50

pork fillet, wrapped in bacon, on kumara mash with a cranberry and red onion relish 44.50

polenta, grilled with portobello mushrooms, rocket, blue cheese and toasted walnuts 39.00

sides 14.00

potato gratin

broccoli, hollandaise

brussels sprouts with toasted almonds

roast cauliflower cream, aged cheddar

mesclun fresh salad with saffron lime vinaigrette

one bill per table