



LUNCH

flowerpot bread 14.00

starters

soup of the day – made fresh and changes daily 25.00

chicken liver pate with beetroot relish and toasted crostini 25.00

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

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

lunch

risotto of field mushrooms and thyme 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

paella of prawns, chorizo, mussels and fish in a tomato, garlic
and smoky paprika sauce with arborio rice 42.50

panko crumbed chicken winter salad with a miso mayo 38.50

silver fern farms lamb rump, oven baked, with sundried tomato tapenade crust
on tabbouleh, goats cheese with a caper, mint and raisin salsa 44.00

polenta, grilled with portobello mushrooms, rocket, blue cheese
and toasted walnuts 36.50

sides 14.00

shoestring fries

mesclun fresh salad

seasonal vegetables

one bill per table