



entrees

soup of the day – made fresh and changes daily

chicken liver pate with beetroot relish and toasted crostini

risotto of green pea, basil, mint and spinach topped with shredded parmesan and mustard oil

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

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

mains

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

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

chicken, bacon and pistachio nut roulade on Israeli couscous with a caesar dressing

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

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

dessert

rhubarb crème brulee

chocolate brownie with vanilla ice cream and chocolate sauce

baked lemon curd cheesecake

hot sticky date and banana pudding with toffee sauce

one bill per table