



## DINNER

flowerpot bread	14.00
<b>entrees</b>	
soup of the day – made fresh and changes daily	25.00
chicken liver pate with beetroot relish and toasted crostini	25.00
risotto green pea, basil, mint and spinach topped with shredded parmesan and mustard oil	25.00
prawn cocktail – garlic prawns on iceberg lettuce, marie rose mayo	28.00
ceviche – fresh fish of the day, marinated in lime juice, coconut cream, chilli and coriander	29.50
beef cheeks braised in pedro ximenez sherry, red wine, garlic and thyme served on parsnip puree	28.00
<b>mains</b>	
silver fern farms lamb rump, oven baked, with a sundried tomato crust on tabbouleh, goats cheese with a caper, mint and craisin salsa	46.50
fish of the day – fresh, locally caught and changes daily, served on lemon couscous	47.00
silver fern farms fillet steak, cooked to your liking, on mustard mash with horseradish cream and jus	49.50
pork belly, slow cooked in star anise, garlic and hoisin on sticky rice and bok choy, apple sauce	44.50
polenta, grilled with portobello mushrooms, rocket, blue cheese and toasted walnuts	39.00
<b>sides 14.00</b>	
jersey benne potatoes	
broccoli, hollandaise	
asparagus with toasted almonds	
roast cauliflower cream, aged cheddar	
mesclun fresh salad with saffron lime vinaigrette	

*one bill per table*