



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

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 28.00

lunch

risotto green pea, basil, mint and spinach topped with shredded parmesan and mustard oil 37.50

fish of the day – fresh and changes daily, served on lemon couscous 44.00

pork belly, slow cooked in star anise, garlic and hoisin on sticky rice and bok choy, apple sauce 39.00

panko crumbed chicken, summer salad with a miso mayo 36.50

silver fern farms lamb rump, oven baked, with sundried tomato tapenade crust on tabbouleh, goats cheese with a caper, mint and raisin salsa 39.00

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