



## 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 sweetcorn, courgette, spinach and fresh basil, topped with shaved parmesan 27.50

prawn, honeydew, rockmelon & lime salad with roasted peanuts and coriander 28.00

waldorf salad – toasted walnuts, granny smith apple, celery and cos lettuce 27.00

beef meatballs, hand crafted, on a madras sauce, poppadom and raita 28.00

### mains

silver fern farms lamb rump, oven baked, with a minted hummus crust on winter vegetable cous cous, cucumber raita 48.50

fish of the day – fresh, locally caught and changes daily, oven baked, served on soba noodles, sesame and cucumber salad 47.50

chicken thigh, soy and ginger marinated, poached in a miso broth, served on sticky rice and asian greens 46.50

confit duck leg on ginger, coconut rice with mango salsa, Cointreau jus 47.50

silver fern farms fillet steak cooked to your liking on mustard mash with horseradish cream and red wine jus 49.50

pumpkin, sweetcorn and chilli crepe topped with smoked cheddar, mediterranean cous cous salad 42.00

### sides 12.00

potato gratin

broccoli, hollandaise

brussels sprouts, brown butter, toasted almonds

roast cauliflower cream, aged cheddar

mesclun fresh salad with saffron lime vinaigrette

*one bill per table*