



## 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

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

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

### lunch

risotto of sweetcorn, courgette, spinach and fresh basil, topped with shaved parmesan 37.50

fish of the day – fresh and changes daily, served on soba noodles, sesame and cucumber salad 44.00

silver fern farms fillet steak, cooked to your liking, on mustard mash, horseradish cream and jus 45.00

chicken waldorf salad – toasted walnuts, granny smith apple, celery and cos lettuce 36.50

asian style prawn and blue cod burger, house made slaw, marie-rose dressing and fries 32.50

beef burger, house made slaw, smoked cheddar and aioli with fries 32.50

silver fern farms lamb rump, oven baked, with a minted hummus crust on winter vegetable cous cous, cucumber raita 39.00

pumpkin, sweetcorn and chilli crepe topped with smoked cheddar, mediterranean cous cous salad 36.50

### sides 12.00

shoestring fries

mesclun fresh salad

seasonal vegetables

*one bill per table*