



## 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 |
|---------------------------------------------------------------------------------------|-------|

|                                                                               |       |
|-------------------------------------------------------------------------------|-------|
| steamed prawn, pork, ginger and chilli dumplings, black vinegar, soy dressing | 28.00 |
|-------------------------------------------------------------------------------|-------|

|                                                                     |       |
|---------------------------------------------------------------------|-------|
| 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, crazin caper dressing | 48.50 |
|--------------------------------------------------------------------------------------------------------------------------|-------|

|                                                                                        |       |
|----------------------------------------------------------------------------------------|-------|
| fish of the day – fresh, locally caught and changes daily, oven baked, on mustard mash | 47.50 |
|----------------------------------------------------------------------------------------|-------|

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

|                                                            |       |
|------------------------------------------------------------|-------|
| braised belly of pork, kumara galette, granny smith apples | 46.50 |
|------------------------------------------------------------|-------|

|                                                                                                              |       |
|--------------------------------------------------------------------------------------------------------------|-------|
| 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*