



LUNCH

flowerpot bread	14.00
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starters

soup of the day – made fresh and changes daily	25.00
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chicken liver pate with beetroot relish and toasted crostini	25.00
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steamed prawn, pork, ginger and chilli dumplings, black vinegar, soy dressing	28.00
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beef meatballs, hand crafted, on a madras sauce, poppadom and raita	28.00
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lunch

risotto of sweetcorn, courgette, spinach and fresh basil, topped with shaved parmesan	37.50
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fish of the day – fresh and changes daily, served on mustard mash	44.00
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silver fern farms fillet steak, cooked to your liking, on mustard mash, horseradish cream and jus	45.00
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braised belly of pork, kumara galette, granny smith apples	44.50
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asian style prawn and blue cod burger, house made slaw, marie-rose dressing and fries	36.50
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beef burger, house made slaw, smoked cheddar and aioli with fries	36.50
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silver fern farms lamb rump, oven baked, with a minted hummus crust on winter vegetable cous cous, crazin caper dressing	39.00
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pumpkin, sweetcorn and chilli crepe topped with smoked cheddar, mediterranean cous cous salad	36.50
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sides 12.00

shoestring fries	mesclun fresh salad	seasonal vegetables
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one bill per table