



starters

seasonal oysters (weather permitted) lemon, chardonnay vinegar	\$4.50 each
chicken liver parfait mandarin, thyme, apple puree, walnuts, bread	\$19.00
marinated market fish coconut yoghurt, orange, pickled mushroom, basil sorbet	\$20.00
heirloom tomatoes tomato tea, burrata, parma ham, strawberries	\$20.00
slow roasted carrot smoked yoghurt, spiced nuts, parsley	\$20.00
pan seared scallops chilli pickled cauliflower, onion and bacon crumble	\$24.00

mains

venison fillet red cabbage and apple puree, crisp goat cheese, baby beetroot, truffle jus	\$44.00
lamb rack eggplant, courgette puree, olive, feta	\$42.00
beef eye fillet beef short rib, shallot and bacon crumb, smoked potato, anchovy butter	\$44.00
pork loin stone fruits, puffed skin, onion, corn	\$42.00
duck breast salted cherry, onion molasses, baby kumara, bok choy, sesame and ginger dressing	\$42.00
market fish see wait staff	\$40.00
potato gnocchi exotic mushroom, egg yolk, baby spinach, hazelnuts, parmesan	\$38.00

sides

roasted baby potatoes seasonal vegetables garden salad	\$10.00 each
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desserts **\$18.00 each**

black sesame parfait
plum, peanut textures

coconut panna cotta
white peach sorbet, golden peach, lime

chocolate and olive oil ganache
chocolate aero, honeycomb, mandarin, miso caramel ice-cream

affogato (without Frangelico \$9.50) **\$19.50**

lemon sorbet **\$19.50**
sparkling wine

cheese selection

one cheese	\$15.00
two cheese	\$28.00
three cheese	\$40.00

ports	glass	bottle
ware's vintage port 2003 (magnum)		\$560.00
dows 10 year old tawny	\$17.00	\$160.00
dows 20 year old tawny	\$27.00	\$260.00

coffees:

long black, espresso	\$4.50
latte, hot chocolate, cappuccino, flat white	\$5.00
selection of herbal teas	\$4.00

Head chef : Kayne Coubray