



starters

seasonal oysters ½ dozen (weather permitting) **\$24.00**
lemon and chardonnay vinegar

duck liver parfait **\$19.50**
rhubarb jelly, pistachio, toasted brioche

chicken and prawn terrine **\$22.00**
baby vegetables, mustard, bread

spiced salmon tartare **\$22.00**
wasabi mayonnaise, cucumber, avocado puree

sherry caramelised pork belly **\$22.00**
apple, onion, crackling

heirloom beetroot salad **\$19.00**
walnut milk jelly, cherry vinegar

mains

lamb loin **\$42.00**
peas, potatoes fondants, caramelized shallots

venison fillet **\$44.00**
red onion filo pastry, baby kumara, swiss chard, pear

beef short rib **\$40.00**
whipped potatoes, glazed carrots, jus

confit duck leg **\$40.00**
miso butternut puree, bok choy, mandarin jus

market fish **\$38.00**
see waiter

beef eye fillet **\$42.00**
oxtail and spinach ravioli, mushrooms, whipped béarnaise

homemade pappardelle **\$35.00**
exotic mushrooms, chives, parmesan

sides : roasted baby potatoes / seasonal vegetables / garden salad **\$9.00**

desserts **\$18.00**

chocolate mousse

mint ice cream, coconut crumb

apple and feijoa compote

macadamia shortbread, ginger ice cream, crème anglaise

vanilla rice pudding

brown sugar crumble, rhubarb variations

affogato (without frangelico 9.50)

vanilla ice cream, espresso, frangelico

\$19.50

lemon sorbet, sparkling wine

\$19.50

selection of cheeses -see wait staff-

one cheese

\$15.00

two cheeses

\$28.00

three cheeses

\$40.00

served with bread, walnuts, honeycomb and house preserves

ports

warre's vintage port 2003 (magnum)

glass

bottle

\$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