



starters

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

duck liver parfait **\$18.50**
pear, honey, walnuts, brioche

prawn cutlets **\$23.00**
spiced cabbage, crayfish mayonnaise, lemon puree

venison carpaccio **\$24.00**
goat curd, glazed beetroot, pistachio, raspberry

salmon tartare **\$22.00**
smoked fish panna cotta, cucumber, apple, avocado, caviar

courgette and ricotta cannelloni **\$18.00**
lemon, tomato jam, pine nuts

mains

lamb loin and glazed short rib **\$42.00**
tomato, olive puree, celery mash, baby peas

duck breast **\$42.00**
turnip textures, cashew puree, mandarin, bitter greens

caramelized pork cheek **\$40.00**
onion puree, kumara, cavolo nero, whey caramel

market fish **\$38.00**
see waiter

beef eye fillet **\$42.00**
bone marrow, bacon, caramelized onion, potato terrine, broccolini

roasted cauliflower risotto **\$38.00**
egg yolk, panko crumb, parmesan, baby spinach

sides :

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

desserts **\$18.00**

“Cherry bounty”

Cherry, coconut and chocolate flavours

yoghurt granita

lime, marinated mango, sorbet

blueberry sorbet

cream cheese, caramelized white chocolate, granola

affogato (without frangelico 9.50) **\$19.50**
vanilla ice cream, espresso, frangelico

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 walnut bread and honey comb

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