



entrees

seasonal oysters lemon, chardonnay vinegar	\$4.50 each
duck liver parfait cherry, hazelnut, toasted bread	\$22.00
gin and tonic cured salmon lime, cucumber, crème fraiche, gin and tonic sorbet	\$22.00
beef tartare leek mayonnaise, spiced turnip, soy, linseed crackers, malt	\$23.00
pan seared scallops buttermilk, onion petals, broad beans, chorizo	\$24.00
asparagus parmesan, poached egg, pancetta	\$22.00
heirloom tomatoes buffalo mozzarella, melon, basil	\$19.00





mains

duck breast crisp duck leg, beetroot, blackberries, goat cheese	\$42.00
beef eye fillet potato and short rib croquette, confit shallots, mushrooms	\$43.00
venison fillet pumpkin, green pear, leek	\$43.00
market fish see waiter	\$40.00
pork fillet and belly carrot, black rice, caramelised onions, black pudding	\$40.00
lamb loin pine nuts, gnocchi, caramelised cauliflower, red onion	\$42.00
kumara gnocchi cavolo nero, pinenuts, tomato, parmesan	\$37.00
sides: roasted baby potatoes / seasonal vegetables / garden salad	\$10.00





desserts **\$18.00**

chocolate and passionfruit

passionfruit curd and sorbet, chocolate and caramel

mandarin and black sesame

mandarin parfait, white chocolate, sesame sponge

strawberry "trifle"

vanilla sponge, brandy, textures of strawberries, custard

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

vanilla ice cream, espresso, frangelico

lemon sorbet, sparkling wine **\$19.50**

selection of petit fours **\$12.50**

selection of cheeses -see cheese trolley-

from \$19.00 onwards

ports		glass	bottle
ware's vintage port 2003 (magnum)			\$560.00
dowse	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