



Spring Dinner from 5.30pm

Something to start

Garlic cheesy bread- \$8

Soup du jour served with buttered bread- \$12

Oysters: served natural with Granny Smith granite or tempura with Wasabi aioli & Mignonette dressing- POA

Rainbow Caprese salad: Bocconcini mozzarella cheese, whipped ricotta cheese, heirloom tomato & balsamic with fresh basil leaf- \$17 **V**

Salmon Tartare with confit yolk, saffron rouille, radish, beetroot puree and pumpernickel crisps- \$19

Pea & leek risotto with angel hair leek, Chive oil and Mascarpone quenelle- \$18 **V**

Burgers and grill

Chicken Burger: marinated chicken thigh in a wholemeal bun with streaky bacon, cos lettuce, beetroot and horopito relish, marinated feta served with fries - \$25

Veggie Burger: homemade falafel pattie in a wholemeal bun with cos lettuce, cheddar cheese, beetroot and horopito relish served with fries- **V** \$22

Chicken breast marinated with sage and garlic served with beer battered fries, crunchy iceberg and a choice of Béarnaise sauce or jus- \$31

250gr Scotch fillet served with beer battered fries, crunchy iceberg and a choice of Béarnaise sauce or jus- \$35

500gr Rib of Beef (*for 2 to share*) served with beer battered fries, crunchy iceberg, Béarnaise sauce and jus- \$45

'The main deal'

Fish of the day served with saffron gnocchi, Nordic pesto, pine nut, squid ink tuile & lime n chilli infused oil- \$36

Beef fillet with café de Paris butter, sautéed spinach, kumara puree, potato galette, Swiss brown mushroom and jus- \$38

Pork belly with soy custard, black pudding crumble, apple crisp, Duchess carrot mash, baby carrots & jus- \$36

Lamb rump with Pomme Anna, roasted heirloom tomato, butternut and Ras-al-Hanout puree, toasted kasha and spiced jus- \$36

Grilled chicken supreme with polenta cake, corn puree, pickled yams, chilli pop-corn and cranberry jus- \$37

Orecchiette pasta tossed in basil pesto cream, Parmesan crisp and fried basil- \$29 **V**

