

Dinner Menu

(Available from 6.00pm till 10.00pm only)

Entrées

Chicken Tacos | \$16.5

Seasoned chicken / chilli jam / cabbage slaw / yuzu aioli (NF)

Beef Tartare | \$17.5

Free range yolk / smoked olive oil / chives /
chimichurri mayo / pickle and mustard / crostini (NF)

Spiced Grilled Cauliflower | \$17.5

Goat cheese ball /
char grilled pear / honey / coriander cream (V, NF)

Fresh Oysters | \$18.5

Green tomato snow / passion-fruit gel / olive oil crumb /
edible flowers (NF, GF)

Pork Belly | \$19.5

Caramelized apple and onion puree / shaved squid / mustard
/ asparagus (NF, GF)

Scallops | \$20.5

Charred corn / brown butter /
corn milk foam / prosciutto / chorizo crumb (NF)

Mains

Beetroot Risotto | \$28.5

Creamy risotto / baby beets/goat crème fraîche (V, NF, GF)

Market Fish | \$32.5

Confit pumpkin / black wild rice /
prawn bisque kafir lime oil / spiced yoghurt (NF)

Duck Char Sui | \$33.5

Hay baked baby carrots and baby beetroot /
cherry gel / chilli jus/duck leg croquettes (NF)

Eye Fillet | \$35.5

Cauliflower puree / caramelized shallots /
silver beet ras el hanout/kumara gratin/chimichurri (NF, GF)

Lamb Rump | \$34.5

Kumara miso mash / hay baked carrots /
pigeon peas / jus / mint oil/fennel (GF)

Short Loin Venison | \$36.5

Carrot puree / sumac spice / star anise jus /
piccalilli cauliflower/polenta/parsnip crisp (NF, GF)

*Please advise wait staff of any allergies or dietary requirements when placing the order
GF- Gluten Free NF-Nut Free DF-Dairy Free V-Vegetarian