

Dinner Entrees

flowerpot bread | 6.00

turkish bread with olive oil and dukkah | 6.00

Entrees

soup of the day - made fresh and changes daily | 15.00

chicken liver pate with beetroot relish and toasted crostini | 16.50

yellow-fin tuna tartare, avocado, roast pepper, sesame soy (subject to availability) | 21.50

risotto of field mushroom, red wine and thyme topped with shredded parmesan and truffle oil | 20.50

prawn cocktail – garlic prawns and avocado on iceberg lettuce, marie rose mayo | 21.50

beef cheeks braised in pedro ximenez sherry, red wine, garlic and thyme served on parsnip puree | 22.50

Sides - 7.00

potato gratin

mesclun fresh salad

seasonal vegetables

15% surcharge applies for public holidays

Dinner Mains

flowerpot bread | 6.00

turkish bread with olive oil and dukkah | 6.00

Mains

pork belly slow cooked in star anise, garlic and hoisin on sticky rice and bok choy, tart apple dressing | 37.50

fish of the day – fresh and changes daily, served on mustard mash | 38.50

silver fern farms lamb rump with mint pesto crust on tabbouleh with a feta, cucumber yoghurt dressing | 38.50

silver fern farms fillet steak, cooked to your liking, on mustard mash topped with salsa verde and jus | 42.50

oven baked chicken breast wrapped in bacon, served on a raisin and summer vegetable israeli couscous | 38.50

spinach, fuchsia creek feta and cherry tomato in potato cumin crust with salad greens and mayo | 34.50

Sides - 7.00

potato gratin

mesclun fresh salad

seasonal vegetables

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