



To start

Artisan Breads w House Dukkah, EVOO & Balsamic Glaze (V) **\$14**

Chargrilled Eggplant, Miso & Crisped Shallots (Ve)(GF) **\$15**

Garlic Bread w Parmesan & House Tomato Relish (V) **\$13**

Beef Cheek Croquettes, Parsnip & Blue Cheese Puree **\$18**

Marinated Olives, Honey & Thyme(V)(GF) **\$14**

Larger

Ora-King Salmon

Israeli Cous Cous, Fried Kale, Chilli & Citrus Salsa (GF) **\$34**

Venison Striploin

Confit Beetroot, Portobello Mushrooms, Truffle & Jus (GF) **\$38**

Merino Lamb Rack

Garlic Potatoes, Baby Beetroot, & Red Wine Jus (GF) **\$52**

Roast Veg Salad

Mint Yoghurt, Cherry Tomatoes, Mixed Leaves (GF)(V) **\$26**

On the side

Honey Roasted Carrots, Toasted Cumin & Orange Reduction (V)(GF) **\$12**

Garden Salad w Herb Vinaigrette & Kumara Crisps (GF)(V) **\$10**

Shoestring Fries, House Aioli (V)(GF) **\$9**

Crispy New Potatoes, Spring Onions & Dijon Mayo (V)(GF) **\$12**

Broccolini, Toasted Almonds & Lemon Butter (GF)(V) **\$14**

Cheesy Cauliflower, Mornay grilled with Gruyere (V)(GF) **\$14**

gf = gluten free / v = vegetarian / ve = vegan / df = dairy free



Sweet

Ice Cream Trio

Brandy Snap Basket **\$16**

Passionfruit Brulee

Cranberry & Almond Biscotti **\$16**

Dark Ghana & Macadamia Brownie

Vanilla Bean Ice Cream (GF) **\$17**

Cookies & Cream Cheesecake

Chantilly Cream (V) **\$16**

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