

Bread

Handmade Ciabatta served with assorted spreads 8.5

To Start

- ① **Baked Goats Cheese**
wrapped in filo pastry served with thyme roasted beetroot and reduced balsamic 17.5
- ② ① **Shiitake and Oyster Mushroom Risotto**
with fresh pea salad and soy ginger dressing 19.0
- ① **Roast Pumpkin and Herb Soup**
finished with herb crème fraîche 16.0
- Smoked Duck Confit and Mushroom Tart**
gratinated with wholegrain mustard, served with micro greens and tomato relish 18.0
- Rare Herb Roasted Angus Beef Fillet**
with baby cress salad, parmesan and smoked chilli wafers and caper dressing 19.0
- Grilled Calamari**
on sourdough, rocket and tomato crostini with lemon, parsley mayonnaise 17.5
- ② **Steamed Green Lipped Mussels**
in hot and sour broth scented with lemongrass and lime 17.5
- ② **Seared Sumac Crusted Tuna Loin**
with shaved fennel, pickled daikon salad and lime macadamia dressing 18.5
- ② ② **Cold Smoked Akaroa Salmon**
with feta, green bean, caper and pea shoot salad, finished with salsa verde 18.5
- ② **Seared Atlantic Sea Scallops**
on spiced lentil salsa, watercress shoots and roasted tomato dressing 21.5

① Contains Nuts ② Gluten Free ① Vegetarian ① Vegan

A minimum average spend of \$30 per person per table is required

Gratuity graciously appreciated

Please note a 15% surcharge applies on public holidays

Mains

Lemon and Thyme Marinated Chicken Breast

with pumpkin puree, wild mushroom arancini and spiced chicken jus 31.5

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Roast Fillet of Angus Pure Beef

on grain mustard whipped potato, buttered slender steam broccoli and sundried tomato tapenade 38.5

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Seafood and Coconut Risotto

with daily fresh seafood, lemongrass, coriander and fragrant spiced tomato coulis 36.5

Pan Fried Snapper Fillet

served with herb crushed gourmet potatoes, buttered baby leeks and shellfish sauce 35.5

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Eggplant and Capsicum Ragout

with white bean and garlic purée, baby spinach and onion fritters 29.5

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Free Range Harmony Pork Scotch Fillet

roasted and served with confit kumara, peperonata and red wine jus 33.5

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Harrisa Roasted Akaroa Salmon Fillet

with saffron risotto cake, wilted spinach with smoked garlic and preserved lime sauce 33.5

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Roast Hawke's Bay Lamb Loin

on cumin scented kumara mash, buttered spinach and red wine jus 36.5

Sides

Baby cos salad with a parmesan and garlic dressing 7.0

Baby potatoes sautéed in lemon herb butter 7.0

French fries 7.0

Steamed vegetable medley 7.0

Mixed leaf salad with vine tomatoes and balsamic dressing 7.0

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