

DINNER MENU

Three course menu \$69 per person* – Select an entrée, main and dessert

Three courses with wine \$89 per person* – Select an entrée, main and dessert and two glasses of wine from a selected range

Bread

Artisan bread and dips (N)(V) \$9

Entrée

Roast pumpkin soup, rye and honey croutons, crème fraiche (V) \$18

Seared yellow fin tuna, runner beans, confit potato, cherry tomato,
soft boiled egg, black olive (C) \$20

Goats cheese filo parcel, shaved beetroot, mesclun, beet reduction (V)(N) \$20

Calamari a la plancha, preserved lemon, rocket, crushed tomato bruschetta \$22

Seared beef, charred peppers, parsley salad, ras el hanout mayonnaise (N)(C) \$19

Crisp pork belly, cauliflower puree, piccalilli (N) \$21

Main

Lamb rump, kumara purée, broad beans, pea fricassee, mint jelly (C) \$39

Angus pure beef fillet, ox cheek, roast carrots, soft onion puree (C) \$40

Grilled snapper, seafood and coconut risotto, bok choy, spiced tomato (C) \$39

Akaroa Harbour salmon, white miso, orange, daikon radish, fish crackling (C) \$38

Goat cheese gnocchi, abalone mushrooms, gem lettuce, chervil sauce (V) \$35

Thyme roast chicken, chorizo pipérade, pencil leeks, jus d'épice (C) \$37

On the side

Caesar salad (contains anchovies) ④	\$8
Baby potatoes sautéed in lemon herb butter ④ ⑤	\$8
French fries ④	\$8
Steamed vegetable medley ⑤ ④	\$8
Mixed leaf salad with vine tomatoes and balsamic dressing ④ ⑤	\$8

Dessert

Traditional Christmas pudding, brandy custard, rum and raisin ice cream ④	\$15
Iced chocolate fondant, candied cashews, ganache, dark chocolate mousse ④	\$17
Roast banana cheesecake, muscovado sugar, caramel ice cream ④	\$16
Mango pavlova, passionfruit mousse, mango crème ④ ⑤	\$16
Cheese selection, fig and quince paste, red grapes, walnut bread ④ ⑤	\$17
Selection of ice creams and sorbets, please ask for today's flavours ⑤	\$16

④ Contains Nuts ④ Gluten Free ⑤ Vegetarian

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