



dinner menu

entrée

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|---|------------------------------|
| daily oven fresh bread | 15 (half) / 18 (full) |
| smoked butter, olive oil, balsamic, dukkah v n | |
| today's vegetable focused soup | 17 |
| served with brioche & butter v lf | |
| silken tofu | 24 |
| roast pumpkin, crispy chickpea, parsley, dukkah grain bark v df n | |
| ginger marinated fried chicken | 25 |
| japanese mayo, hot sauce, sesame g df | |
| duck liver parfait | 26 |
| pear chutney, quince gel, mini brioche loaf | |
| smoked beetroot | 23 |
| whipped goats cheese, rocket pesto, hazelnut, parmesan v n | |
| salmon mosaic | 29 |
| cucumber emulsion, lemon yoghurt, salmon paté g | |

to follow

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| catch of the day | 39 |
| winter greens, laksa sauce, coriander oil g n | |
| slow cooked pork belly | 37 |
| apple puree, kumara fondant, braised leek & cabbage, jus g | |
| lamb rump | 42 |
| confit garlic mash, fried eggplant caponata, basil oil, za'atar g | |
| confit duck leg | 43 |
| parsnip puree, white bean cassoulet, blackberry compote g | |
| smoked chicken caesar salad | 29 |
| cos, bacon & croissant crumb, soft egg, caesar dressing | |
| warm roast vegetable salad | 27 |
| spinach, quinoa, marinated feta crumble, french dressing g v | |
| pumpkin gnocchi | 35 |
| roasted celeriac, pickled pumpkin, capsicum coulis, parmesan g v | |

grill

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| wagyu ribeye lf | 250gm | 47 |
| wagyu sirloin lf | 300gm | 48 |
| wagyu eye fillet lf | 200gm | 50 |
| canterbury beef cheek lf | 200gm | 40 |
| served with triple-cooked agria, béarnaise, port wine jus g | | |

additions

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| seasonal leafy greens, tomato, cucumber, onion, french dressing, toasted seeds g v n | 15 |
| today's seasonally inspired vegetables g v lf | 15 |
| rustic fries, 50 ketchup g v df | 10 |
| triple-cooked agria, béarnaise | 14 |

dessert

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| banana basque | 20 |
| baked cheesecake, banana sorbet, chai butterscotch, milk chocolate, tuile g v | |
| chocolate overload | 20 |
| dark chocolate panna cotta, red velvet, honeycomb, ganache, brownie crumb, chocolate sauce | |
| raspberry financier | 19 |
| financier, raspberry bavaois, lime curd, basil meringue g v n | |
| tiramisu | 19 |
| mascarpone, espresso & frangelico-soaked sponge, chocolate glaze, brownie crumb n | |
| 50 sweet set | 17 |
| a selection of petits fours, constantly evolving | |

cheeses

selected cheeses served at their best with fruit paste, crackers, candied walnuts, dried fruits, grapes

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| single serve cheese | 18 |
| any two cheeses | 28 |
| selection of three cheeses | 38 |

coffee

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| espresso coffees - short black & long black | 5.5 |
| espresso coffees | 6.0 |
| flat white, latte, cappuccino, mochaccino, macchiato, chai latte, hot chocolate | |
| liqueur coffees | 15.0 |

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| tea | 5.5 |
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english breakfast, earl grey, irish breakfast

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| infusions | 6.0 |
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japanese sencha, chamomile, peppermint, lemon herbal, strawberry kiwi, passion plum, chai tea, hot cinnamon, decaf vanilla comoro

g - gluten free **v** - vegetarian **lf** - local food (provincially sourced)
n - contains nuts **df** - dairy free

plant based menu available on request

for any other dietary restrictions, please inform our friendly service team as good food takes time please inform us of your time restraints