



Entrée

Blue cheese stuffed local mussels	12
Goat cheese wrapped in courgette, confit tomatoes, beetroot, walnuts & pesto	18
Knife cut beef tartare with croutons and pickles	21
Pork pate with pain grille' and pickles	18
Spinach, mozzarella and raisin croquettes, Romesco sauce (extras \$3 each)	12
Mushroom "sausage", <i>fresh mushroom, apple, tomato relish</i>	21
<i>Braised octopus served with warm potato, capers, olives and lemon</i>	22

Main

Scotch fillet, Robuchon mash, beef bourguignon pie, green beans and jus	36
Market fish (asked your waiter)	POA
Apricot & almond stuffed lamb rump, asparagus, fried cauliflower and herb jus	36
Pork fillet, baby vegetable, garlic and lemon broad beans, plum sauce	34
Homemade kumara gnocchi, broccolini, sage, fetta and pumpkin seeds	29

Dessert

Coffee crème caramel, balsamic infused strawberries and almond biscuit	16
Chocolate tart, cherries and hazelnuts	17
Peanut butter parfait, honeycomb, marshmallows	17
Affogato scoop of vanilla ice cream, espresso shot with your choice of liqueur	14
Cheese plate <i>Lavosh honey and fruit</i>	21

Sides

Duck fat potatoes herb and garlic	11
Pear, walnut, parmesan salad <i>grain mustards vinaigrette</i>	9
Broccoli and almonds	9

Let us feed you, a sample of our dishes chosen by our chef to share between two or more people \$48 pp

Menu subject to seasonal change