

ENTREE

Soup Of The Day \$18.00

Served with toasted ciabatta
(gf bread on request)

Winter Chowder \$24.00

Mixed seafood served with ciabatta
and dill olive oil (gf bread on
request)

Chicken Caesar Salad \$24.00

Anchovies, bacon, croutons, boiled
egg, parmesan, lettuce, Caesar
dressing

Beetroot & Halloumi Salad \$24.00

Beetroot confit, grilled halloumi, mixed
seeds, lettuce, balsamic dressing
(v) (gf)

PREMIUM GRILLS

VENISON STRIPLOIN

GRASS FED BEEF TENDERLION

Served with seasonal vegetables,
potato mash and home made jus

\$48.00

MAIN

SALMON FILLET \$44.00

Seasonal greens, potato gratin, dill
butter, lemon, micro herbs (gf)

Duck Confit \$44.00

Duck Leg, braised red cabbage,
pumpkin puree, beetroot mousse,
apple cider jus (gf)

Slow Cooked Beef Shortrib \$40.00

Seasonal vegetables, potato puree,
home made jus (gf)

Herb Roasted Chicken Breast \$38.00

Kumara rosti, grilled portobello
mushrooms, apple jus (gf)

Tofu Stir Fry \$36.00

Served with seasonal vegetables
and creamy coconut quinoa
(vg) (gf)

SIDES	Mashed Potato	\$8.50
	Mixed Green Salad	\$10.00
	Sautéed Greens	\$10.00
	French Fries	\$12.00

DESSERT

TRIO OF SORBET (vg, gf)
Mixed berry, lemon & mango, fruit salad | \$15

APPLE & RHUBARB CRUMBLE
Hokey pokey ice cream, cherries | \$15

STICKY DATE PUDDING
Caramel sauce, vanilla ice cream | \$15

CHOCOLATE BROWNIE
Brandy caramel crumble, vanilla ice cream,
chocolate sauce | \$15