



Entrées

Warm Marinated Olives

Lemon & rosemary (gfo, v)

\$15

Chef's Soup of the Day

Served with warm bread & butter

Please refer to Chef (gfa, v)

\$19

Saffron Arancini

Goats' feta, fior di latte mozzarella,

Pecorino, leek, saffron mayo (v)

\$20

Salmon Sashimi

Stewart Island salmon, seared with hot grapeseed oil,

Sesame seeds, soy, ginger & chives (gfo)

\$23

Fried Calamari

Lemon salt, green leaf, mayonnaise

\$24

Wild Venison Charcuterie

Cornichons, mustard, olives, baguette (gfa)

\$26

Mains

Blue Cod

Pan seared, Paris mash, capers, lemon butter (gfa)

\$49

Roasted Rack of Lamb

Celeriac purée, fresh pea, salsa verde, red wine jus (gfo)

\$56

Wagyu Sirloin 250 g

MBS 4+, portobello mushroom, mustard cream sauce, red wine jus

Choice of Paris mash or fries (gfo)

\$63

Scotch Fillet 250 g

MBS 4+, portobello mushroom, mustard cream sauce, red wine jus

Choice of Paris mash or fries (gfo)

\$52

Fresh Wild Mushroom Casarecce

Wild mushrooms, confit garlic, truffle cream, parmesan & hazelnut

Gluten-free pasta available +\$3 (v)

\$35

Prawn & Scallop Ravioli

Pork, coriander, chives, spicy Sichuan Pepper

\$33

Sides

Brussel Sprouts

Cheddar Bechamel, herbs (gfo, v)

\$15

Fries

Parmesan, mayonnaise (gfo)

\$15

Paris Mash

Butter, chives (gfo, v)

\$15

Avocado Salad

Cucumber, baby cos, French vinaigrette (gfo, v)

\$19

Desserts

Brioche Bread & Butter Pudding

Apricot glaze, almonds, crème anglaise, vanilla gelato

\$23

Black Forest Trifle

Milk chocolate cream, sponge, cherry compote

\$24

Affogato

Vanilla gelato, espresso

Choice of Frangelico, Amaretto or Baileys (gfo, v)

\$23

Selection of local & European cheese

Quince, fresh fruit, local honey, crackers (gfa, v)

\$26

ALLERGEN & DIETARY NOTES

Gluten Friendly Option (gfo) – Gluten Friendly Available (gfa) – Vegetarian (v)

Please inform your server of any allergies. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten.

We do not have a separate kitchen to prepare allergen-friendly items exclusively.

All reasonable efforts are taken to accommodate guest dietary needs in relation to gluten free requests. This includes using a dedicated pot of water for gluten free pasta to be cooked in and separate pans/boards for preparing gluten free dishes.

Despite these efforts and processes, we cannot 100% guarantee that our food will be completely allergen free and there is still a risk of potential cross-contamination from ordering a gluten free menu item. Please consider this risk especially if you have a severe gluten sensitivity, such as coeliac disease.