



Entrées

Warm Marinated Olives

Lemon & rosemary (gfo, v)

\$15

Chef's Soup of the Day

Served with warm bread & butter

Please refer to Chef (v)

\$19

Saffron Arancini

Goats' feta, fior di latte mozzarella,

Pecorino, leek, saffron mayo (v)

\$20

Salmon Sashimi

Stewart Island salmon, served with hot grapeseed oil,

Sesame seeds, soy, ginger & chives (gfo)

\$23

Fried Calamari

Lemon salt, green leaf, mayonnaise

\$24



Mains

Green Lipped Mussels

Creamy tomato Thai curry, fresh basil, served with toasted garlic baguette

\$32

Thai Beef Salad

*Grilled, marinated beef, coriander, cucumber, red onion, mint, crispy noodles
and salad greens, tossed in spicy Thai dressing*

\$28

Ravioli

*Filled with fresh prawns, scallops, free-range pork,
coriander, chives and spicy Sichuan Pepper*

\$33

Pork Bao Buns

Black pepper soy glaze, pickled cucumber, coriander

\$24

Distinction Beef Burger

Double Wagyu patty, American cheddar, tomato, lettuce, BBQ sauce, pickles, mayonnaise

\$32

Blue Cod

Pan seared, Paris mash, capers, lemon butter

\$49

Wagyu Scotch Fillet 250 g

*MBS 4+, wild mushroom, mustard cream sauce, red wine jus
Choice of Paris mash or fries (gfo)*

\$52

Wild Mushroom Casarecce

*Fresh pasta, wild mushrooms, confit garlic, truffle cream, parmesan & hazelnut
Gluten-free pasta available +\$3 (v)*

\$35



Sides

Brussel Sprouts

Cheddar Bechamel, herbs (gfo, v)

\$15

Fries

Parmesan, mayonnaise (gfo, v)

\$15

Paris Mash

Butter, chives (gfo, v)

\$15

Avocado Salad

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

\$19

Seasonal Vegetables

Steamed, served with French vinaigrette

\$15



Desserts

Cheesecake

Please refer to Chef

Served with fresh cream and cherry compote

\$24

Affogato

Vanilla gelato, espresso

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

\$23

Ice Cream Sundae

3 scoops of ice cream, served with your choice of chocolate, caramel or strawberry

\$18

Banana Split

Banana, 3 scoops of ice cream, berry coulis, chocolate sauce and whipped cream

\$19

Selection of Local Cheese

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

1-2 People - \$26

4-6 People - \$78

ALLERGEN & DIETARY NOTES

Gluten Friendly Option (gfo) | Vegetarian (v)

Please inform your server of any allergies. Some items may be modified to suit dietary needs; However, 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.