



## 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

### Ravioli

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

\$33

### 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

### Blue Cod

*Pan seared, Paris mash, capers, lemon butter*

\$49

### Roasted Rack of Lamb

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

\$56

### 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)*

\$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

### Classic Tiramisu

*Mascarpone, whipped cream, coffee & Kahlua dipped ladyfingers*

\$24

### 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

### Affogato

*Vanilla gelato, espresso*

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

\$23

### 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.*