



DINNER MENU



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

Seafood Chowder

Blend of shrimp, fish, mussels, and squid in a rich, creamy base.

Served with toasted baguette

\$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*

\$30

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

Fries

Parmesan, mayonnaise (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 (gfo, v)

DESSERTS

Cheesecake

Please refer to Chef

Served with fresh cream and cherry compote

\$24

Classic Tiramisu

Mascarpone, whipped cream, coffee & Kahlua dipped ladyfingers

\$24

Banana Split

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

\$19

Chocolate Hazelnut Tart

*A creamy hazelnut caramel and dark chocolate tart
served with chocolate ice cream and a delicate hazelnut tuile*

\$24

Warm Plum & Apple Crumble

*Warm compote of plum and spiced apple,
In a crisp filo pastry basket, topped with golden toasted crumble,
served with vanilla ice cream and fresh pouring cream*

\$24

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