

STARTERS

MEDITERRANEAN OLIVES | \$10 ^{Ve GF}
warmed green and black olives
marinated in lemon, garlic, spices

TOASTED SOURDOUGH | \$12 ^{Ve N}
with hummus topped with
olive oil, dukkha

BAKED CAMEMBERT | \$22 ^V
with honey, cranberry sauce,
caramelized onion, crackers

CORNFLAKE FRIED CHICKEN | \$22
sriracha mayonaise, pickled
courgettes, salad greens

CAULIFLOWER & CHEESE | \$22 ^{V GF}
mozzarella and cheddar sauce, thyme
and parmesan crust, paprika oil

SALMON FISH CAKES | \$24 ^{GF}
potato, harissa mayonaise,
pickled fennel, salad greens

MAINS

PAN-FRIED MARKET FISH | \$34 ^{GF}
roasted potatoes, seasonal
greens, beurre blanc sauce

BRAISED BEEF BRISKET | \$35 ^{GF}
creamy yellow polenta, sauteed
mushrooms, green beans, chimichurri

PAN-SEARED LAMB RUMP | \$34 ^{GF}
orange kumara puree, seasonal
greens, jus, Greek yoghurt

SLOW-COOKED PORK BELLY | \$32 ^{GF}
mashed potatoes, sticky green apple,
mustard fennel slaw, jus

CREAMY MUSHROOM RISOTTO | \$29 ^{GF V}
truffle, parsley, parmesan

SIDES

CRUNCHY FRIES | \$12 ^V
with aoli

POTATO MASH | \$12 ^{GF V}

ROASTED ROOT VEG | \$12 ^{GF Ve}
tahini drizzle, za'atar

SALAD GREENS | \$12 ^{GF, Ve}
radish, orange segments, balsamic

DESSERTS

CRÉME BRÛLÉE | \$14
shortbread and berries

CHOCOLATE BROWNIE | \$14 ^{GF}
warm with caramel sauce
and ice cream

CHEESE PLATE | \$14 ^{GF V}
brie, quince paste, fresh
fruit, nuts, crackers

AFFOGATO | \$12 ^{GF V}
vanilla ice cream
with espresso
add liqueur \$5

