

DINNER

ENTRÉES

Crab And Corn Chowder , toasted local bread and butter	18
Garlic Ciabatta Bread , confit garlic and herb butter (GFO)	16
Spiced Kumara Croquettes , romesco sauce (VE)	19
Chicken Skewers , peanut satay sauce, mango salad and lime (DFI, GFI)	23
Seared Scallops , black pudding, remoulade and lemon (DFI)	26

MAINS

Pan Fried Blue Cod Fish Saffron risotto cake, cauliflower and kale with a pine nut agrodolce dressing	48
Crispy Pork Belly Potato gratin, greens, apple sauce, jus (GFI)	38
Eye Fillet Steak	60
Bone In Flintstone Rib-eye Steak Served with roasted duck fat potatoes and seasonal vegetables (GFO, DFO) And your choice of sauce Confit garlic butter Jack Daniels mushroom sauce Red wine jus	72
14 Hour Braised Lamb Shoulder Crushed gourmet potatoes, charred broccoli, mint salsa verde, jus (GFI, DFI)	41
Warm Roast Duck Salad (Vegetarian option available) Baby spinach, green beans, roasted beetroot, gin pickled onions, black berry vinaigrette (GFI, DFI)	34

SIDES

Duck fat and thyme roast potatoes (GFI, DFI)	12
Twice cooked hand cut fries , aioli, tomato sauce (GFI,DFI)	12
Leafy green salad , cherry tomato, cucumber (GFI,DFO)	12
Steamed seasonal vegetables (GFI,DFI)	12

*DFO - DAIRY FREE OPTION
GFO - GLUTEN FREE OPTION
VO – VEGAN OPTION*

*DFI – MADE WITH DAIRY FREE INGREDIENTS
GFI – MADE WITH GLUTEN FREE INGREDIENTS
VEGETARIAN – MADE WITH VEGETARIAN INGREDIENTS*