

Dinner – Entrée

Breads	<i>(gfo)</i>	\$8pp
House made sourdough, garlic & herb butter		
Charred Tomatoes	<i>(gf, veg)</i>	\$22
Garlic yogurt, pomegranate molasses, herbs		
Fried Kumara	<i>(gf) (df) (v)</i>	\$22
Tahini coconut yogurt, pickled onion, pumpkin seeds		
Venison Carpaccio	<i>(gf) (dfo)</i>	\$26
Black garlic aioli, pickled onion, fried capers, radish, pecorino		
Beetroot Cured Ora King Salmon	<i>(gf) (dfo)</i>	\$26
Pickled grapes, horseradish crème, apple & fennel		

Dinner - Mains

Pan Fried Ricotta Gnocchi	<i>(veg) (gfo) (vo)</i>	\$36
Butternut, brown butter, spinach, crispy sage & parmesan		
Line Caught Fish	<i>(gf)</i>	\$43
Tomato white bean puree, confit fennel, celeriac, balsamic		
Prime Eye Fillet	<i>(gf)</i>	\$46
21-day aged eye fillet, hand cut triple cooked fries, seasonal greens, café de Paris butter, jus		
Slow Cooked Lamb Shoulder	<i>(gf)</i>	\$44
Romesco, baba ghanoush, peas, charred onion, jus		
Peking Duck	<i>(for 2) (df) (gfo)</i>	\$84
Half duck, sesame & soy bok choy, pickles, hoisin, green onion, peking pancakes & plum duck jus		

Sides \$16

- Roasted Cabbage, kimchi & gochujang butter, crispy shallots *(gf)*
- Hand Cut Triple cooked fries *(gf)*
- Garden salad, chardonnay vinaigrette

Cheese for two

\$40

Local cheese selection with house made chutney, house breads, crackers

Desserts

\$18

Chocolate mousse *(v, gf, df)*

Salted chocolate soil, rosemary orange

Vanilla panna cotta *(gf)*

Beetroot and white chocolate soil, strawberry compote

Banana parfait *(gf)*

Peanut brittle, salted caramel ice cream

V = Vegan | Veg = Vegetarian | Gf = Gluten Free | Df = Dairy Free
VO = Vegan Option | Gfo = Gluten Free Option | Dfo = Dairy Free Option