

Available 10.30am - 10pm

Tastes to Share

Olives w pickled garlic \$5

Organic bread w Bevia oil \$5

Braised pork w tabbouleh \$8.5

Duck terrine w watercress \$9

Calamari & choriso salad w almond aioli \$9

Venison w melon & chilli \$10

Risotto balls w olives, ricotta & spring onion salad \$6.5

Beef cheeks w beetroot & horseradish \$9

Mussels w soba noodles, chilli, buckwheat & coriander \$8.5

Roast potato w feta, Spanish onions & mint \$6.5

Portobello mushrooms w basil \$6.5

Baked cauliflower w cumin, fennel salt & lemon yoghurt \$6.5

R E S T A U R A N T A N D B A R

Dessert taste plate \$12.5

White chocolate mousse w coconut shortbread

Lemon panacotta w elderflower jelly

Banoffee slice

Cappuccino truffles



\$31.5

All served with champ potato,
herb salad & béarnaise sauce

Rib steak 350gm

Sirloin 220gm

Fillet 180gm

Venison 160 gm

Lamb rump 200gm

All fish dishes are grilled & served w
creamy white beans, chorizo & lemon & mizuna salad

Fish of the day

Akaroa salmon

Game fish of the day

R E S T A U R A N T A N D B A R

Sides

\$6.5

Seasoned Prawns

Portobello mushrooms

Broccoli w ginger, chilli & soy

Gourmet potatoes, feta & tomato

Red cabbage w apple & raisins

Roast cauliflower w ground cumin & fennel salt

Shoestring fries w roast garlic aioli

Dressed green