



Entrees

Crispy Duck Salad

Crispy skinned confit duck leg, mesclun, spring onion, cucumber & puffed rice noodles with a hoisin dressing

Beetroot Infused Salmon Gravlax

House cured beetroot infused salmon served with lemon salsa, crème fraiche, & a micro herb salad

Soup of the day

Served with crusty bread

Mains

Eye Fillet 220g

Served on triple cream mashed potatoes, brocolini with roasted mushroom & truffle sauce

Rib Eye 300g

Served on triple cream mashed potatoes, creamed leeks & blue cheese sauce

Free Range Chicken

Confit free range corn fed chicken breast & shank, served on crispy potatoes, basil, semi dried tomatoes & speck bacon with a marsala wine jus

Market Fish

Daily created dish using fresh New Zealand seafood

Dessert

Cheesecake Of The Day

Daily changing flavour based on seasonal ingredients

Tiramisu

Chocolate panna cotta, marsala jelly, cookie crumbs & coffee mascarpone foam