

SHARING

House baked bread with whipped butter	3.5
Green pea & smoky almond dip with goats cheese & char grilled flat bread	12
Wild mushroom arancini with garlic aioli (3)	12
Crispy pork shoulder sliders with parsnip & apple remoulade, apple & clove sauce	16
Beef cheek pithivier, mushroom puree, shitakes & watercress	16
Salt baked beetroot, walnuts, mascarpone, black olive & oatmeal	16

MAINS

Slow roasted pork, malt glazed cheek, pineapple, caramelised endive & crackling	32
Roast pumpkin tortellini, toasted hazelnuts, kale, maple & beurre noisette	28
Slow roasted chicken breast, crispy potato & onion gratin, kale & caramelised garlic	32
Pan roast fish, lemon puree, roast artichokes, citrus curry & coconut gremolata	Market Price
Slow roast beef sirloin, potato dauphine, tomatoes, onion & tarragon butter	34
Baked agria potato gnocchi, coconut, lemongrass, courgettes, toasted sesame & almonds	28

SIDES

Roast potatoes with rosemary gremolata & jus	9
Poached pear, kikorangi & lentil salad with hazelnuts & baby spinach	9
Vegetables	8
Shoestring Fries w/ house made garlic aioli	7

SWEETS

Dark chocolate & hazelnut mousse w/ sable, poached pear & lemon sorbet	15
Carrot cake, poached pineapple, golden raisins, walnuts & crème fraiche sorbet	14
Strawberries with cotton cake, orange, cherry sorbet & meringues	14
Pear tarte tatin with walnuts, vanilla ice cream & crispy pear	14
Affogato – Vanilla ice cream & espresso (add Amaretto)	7 (13.5)
Polo chocolate truffle	3
Cheese (50g) – Served with homemade raisin walnut bread & fruit	14