



Mushroom arancini with house made garlic aioli	12
Romesco dip w/ Greek yoghurt & chargrilled homemade flatbreads	12
Market fish ceviche, beetroot, macadamia & laksa	16
Aged Wakanui beef carpaccio w/ rocket, parmesan & Caesar dressing & sourdough	16
Platter to share: Roasted olives, crispy goats cheese balls, char grilled bread	18
Charcuterie board: Pork, pistachio & prune terrine, duck liver parfait, cold sliced meats, piccalilli, mulled cider jelly, char grilled bread	25
Homemade pasta, prawn cutlets, sweetcorn, chives, chilli & semidried tomato	26
Slow roast pork, stonefruit, sweet potato & bacon mustard marmalade	25
Char grilled lamb shoulder chop, pea puree, rosemary, pine nut & currant salsa	26
Field mushroom tagliatelle, crème fraiche, garlic, sourdough & parmesan	22.5
Goats cheese soufflé, beetroot relish, walnuts, crispy leaf salad & sourdough	24
Pan roasted fish with rice, peas, shrimp & pickled tomato	MP
Side Dishes – Change daily	9
Dark chocolate tart, pistachio crème fraiche, summer berries & chocolate crackling	14
Raspberry arctic roll, toasted meringue, honey tuile & vanilla puree	14
Plum & almond clafoutis, goat yoghurt sorbet	14
Lemon meringue pie iced tea	15
Cheese – 50g served with accompaniments	15
Homemade chocolate truffle	3.5