



Mushroom arancini with house made garlic aioli	12
White bean, caramelised garlic & lemon dip, crispy chick peas, flat bread & gremolata	12
Seared pacific tuna w/ scallop, avocado, puffed rice, yuzu & coriander	19
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, cold sliced meats, piccalilli, mulled cider jelly & char grilled bread	18
Char grilled sirloin, horseradish mash, field mushrooms & roast garlic butter	34
Slow roast pork w/ parsnip puree, mushroom, silver beet & granny smith apple	28
Ban Xeo- rice & coconut pancake filled w/ sticky pork belly, crispy vegetables & chilli	24
Goats cheese soufflé w/ beetroot relish, walnuts, crispy leaf salad & sourdough	24
Pan roasted fish w/ leek & spinach fritters, herb yoghurt, spring onion & coriander salad	MP
Side Dishes – Change daily	9
White chocolate crème brulee, vanilla shortbread & rhubarb	14
Poached pear & feijoa w/ vanilla cheesecake, butter sponge & pear cream	14
Caramelised banana w/ salted toffee custard, peanut pretzel crumble & yoghurt sorbet	14
Walnut caramel tart w/ maple crème fraiche, granny smith & sea salt	14
Cheese – 50g served with accompaniments	15
Homemade chocolate truffle	3.5