



Mushroom arancini with house made garlic aioli	12
Roast pumpkin hummus, tamari pumpkin seeds, smoked chilli oil & toasted flat bread	12
Beetroot cured King salmon w/ treacle yoghurt, jalapenos, caper berries & shallots	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, cold sliced meats, piccalilli, mulled cider jelly, char grilled bread	18
Slow braised beef cheek ragu w/ homemade tagliatelle, olives & flat leaf	26
Slow roast pork w/ black pudding, quince, onions & savoy cabbage	28
Smoked king salmon & potato salad, watercress, capers, poached egg, lemon dressing	24
Potato gnocchi w/ a chicken & tomato ragu, olives, baby spinach & capers	22.5
Goats cheese soufflé, beetroot relish, walnuts, crispy leaf salad & sourdough	24
Pan roasted fish, seafood stew, fennel, tomato & rouille	MP
Side Dishes – Change daily	9
White chocolate crème brulee, Vanilla shortbread, rhubarb	14
Raspberry arctic roll, toasted meringue, honey comb & vanilla puree	14
Caramelised banana w/ salted toffee custard & peanut, pretzel crumble & yoghurt sorbet	14
Spiced apple & sultana soufflé w/ oatmeal crumble & vanilla custard	14
Cheese – 50g served with accompaniments	15
Homemade chocolate truffle	3.5