



Tasting menu – Trust the chef

5 courses - \$130 or \$160 w wine pairings per person

7 courses - \$170 or \$205 w wine pairings per person

TO START

Freshly shucked Pacific Rock 'Te Kouma Bay' oysters - <i>subject to availability</i>		
Natural w shallot & chardonnay vinaigrette	Each	4.5
House toasted bread w Lot 8 olive oil, balsamic reduction	Each	3
Barbecued lime, garlic & chilli tiger prawns, roasted garlic mayo, baby cos lettuce, micros		22
Slow roasted duck croquettes, sriracha mayo, cherry, cos lettuce, hazelnut crumb		23
Beef carpaccio. black truffle. cherry. Parmigiano Reggiano, tomato, nut praline, EVOO		22
Crispy fried squid, romesco sauce, lemon mayo, cos lettuce, orange, baby herbs		21

MAIN

Confit duck leg, parsnip purée, kumara gratin, cherry, orange jus, cress -signature main-		39
6-hour braised beef cheek, remoulade slaw, parsnip puree, dark cherry, hazelnuts, herbs		35
Twice cooked lamb shoulder, citrus & herb Israeli couscous, tomatoes, goats cheese crumb		32
Potato gnocchi, roasted pumpkin, tomatoes, caramelised walnuts, goats' cheese, watercress		29
'Estrella' beer battered market fish, hand cut chips, tartare sauce, green leaf salad		28

STEAKS

<i>Served medium rare w twice cooked hand cut chips, garlic herb butter, red wine jus, truffle mayo</i>		
230-gram, Pure South grass-fed angus beef sirloin		36
180-gram, Silver Fern grass-fed angus beef fillet		39

ON THE SIDE

Twice cooked hand cut chips w aioli		12
Shoestring fries w aioli		10
Green leaf salad, blue cheese, poached pear, caramelised walnuts, palm sugar dressing		12
Broccolini, Lot 8 olive oil, toasted almonds, cranberries, baby herbs		12

TO FINISH

Affogato, vanilla bean ice cream, Revive espresso coffee, Amaretto		16
Dark chocolate fondant, peanut brittle, raspberry, vanilla bean ice cream (<i>Allow 15 minutes</i>)		18
Lemon cheesecake 'our way', cream cheese mousse, lemon curd, meringue, mango sorbet		18
Salted caramel & chocolate tart, Chantilly cream, chocolate paint, vanilla bean ice cream		18
Cheese: Kikorangi Blue, French Comte, poached pear, cherry, cranberries, walnuts, crackers		24
House made chocolate truffle w hazelnut crumb, raspberry dust, caramel		4.5

We will take all reasonable efforts to accommodate guests needs, we cannot guarantee that all ingredients we use will be allergen free. Any changes to dishes will occur a \$2 fee.

A 1.5% surcharge applies to all credit cards. Eftpos & cash payments available with no surcharge.

FOOD BY PAUL ANSELL