

ENTRÉE

MARINATED PRAWNS ^{GF* DF}	23
Capsicum purée roasted seaweed toast pineapple cucumber radish	
RATANUI SMOKED SALMON ^{GF DF}	25
Beetroot purée pickled fennel salad micro greens	
BUFFALLO MOZZARELLA ^{GF* V}	22
Balsamic gel cherry tomato pesto toast	
BEETROOT, SMOKED LENTIL AND QUINOA SALAD ^{GF V DF* VG*}	22
Goat cheese pickled onion garden greens toasted seeds	
VICHYSOISE SOUP ^{GF* V}	19
Potato & leek mustard cream truffle oil micro greens	

MAIN

DUO OF VENISON ^{GF DF*}	39
Medium rare venison rump slow cooked venison ribs smoked beetroot purée fondant potato seasonal green red wine jus	
CATCH OF THE DAY ^{GF DF*}	43
Grilled fish roasted fennel citrus salsa velouté salmon caviar	
BEEF EYE FILLET ^{GF DF*}	43
Burnt onion potato and thyme rosti seasonal veg red wine jus	
CONFIT OF DUCK LEG ^{GF}	43
Kumara purée orange segments fondant potato seasonal veg red wine jus	
SLOW ROASTED PORK BELLY ^{GF}	42
Kumara fondants apple chutney parsnip purée seasonal greens red wine jus	
TRUFFLE MUSHROOM RISOTTO ^{GF DF* V VG*}	37
Roasted mushroom seasonal greens pesto freshly grated parmesan	

SIDES

GARDEN SALAD ^{GF DF VG}	12
SEASONAL VEGETABLES ^{GF DF* VG*}	12
Toasted almonds	
CRUNCHY ROASTED POTATOES ^{GF DF VG}	12
ROSEMARY SEASONED FRIES ^{GF DF* V}	12
Freshly grated parmesan cheese aioli	

V = Vege, Vg = Vegan, DF = Dairy Free,
DF* = Dairy Free Available, Gf = Gluten Free Gf* = Gluten Free Available

DESSERT

STRAWBERRY MOUSSE ^{GF}	19
Vanilla sponge crispy meringue strawberry gel freeze dried raspberries	
ORANGE CHOCOLATE CAKE ^V	19
Chocolate ice cream orange segments salted chocolate soil orange infused chocolate sauce	
STICKY DATE PUDDING ^V	19
Cinnamon crumble vanilla bean ice cream caramel sauce	
VEGAN FRUIT SORBET ^{GF DF VE}	18
Macerated seasonal fruits caramelized nuts	
RATANUI ICE CREAM ^{GF V}	18
Macerated seasonal fruits caramelized nuts	
CHEESE PLATTER ^{GF*}	29
Selection of 3 cheese crackers pickles pear & fig chutney quince paste grapes	