



STARTERS

Rainbow trout fennel, watermelon, passionfruit foam	16
Roasted beetroot* pickle, kale, mascarpone cheese	10
Vine tomatoes* basil, garlic crisp, balsamic vinegar jam	14
Caesar salad house-cured bacon, pecorino cheese	12
Chicken meatloaf consommé, olive & chickpea toast	12
Pork knuckle hot paprika, peas	14
Veal cheek trumpet mushroom, lentil, truffle oil	16

STARTERS FROM THE GRILL

Calamari celeriac, tamarind, lime	16
Tiger Prawns szechuan pepper, herb butter, lime	18
Broken pork sausage grilled cabbage, bonito butter, bread	14

FROM THE GRILL

Whole Spring Chicken rosemary brine, cucumber yoghurt	28
Pork Chop 300gm, salt brine, orange parsley	28
Whole fish raspberry dip	mp
Salmon steak lemon butter, chive	20
Bone-in lamb saddle mint sauce	28
Hanger steak Cape Grim grass-fed 240gm, chimichurri	24
Rib-eye steak Maori Lakes grass-fed 240gm, chimichurri	32
Bone-in rib steak (for 2-3) Cape Grim grass-fed 1kg, chimichurri	150

Grass-fed equals flavour. Big beefy flavour. All our steaks come from 100% grass-fed cows raised with no antibiotics and growth hormones.

SHARING PLATES

House-made cold cuts duck prosciutto, beef pastrami, country pate, chicken liver mousse, piccalilli, poached grape	28
House-made sausages beef, chicken, lamb, cranberry, chimichurri	32

FROM THE GARDEN

Grilled leek* 65°C egg, miticrema, crisp	14
Roast fennel* corn, sherry vinegar, strawberry	14
Sweet onion* marmalade, compote, onion ring	10
Chunky pumpkin* mozzarella, rum raisin	12
Grilled aubergine* baba ghanoush, pomegranate, nut crunch	12
Fork-crushed potatoes bacon, rosemary, chive	10
Creamy mushrooms lemon thyme foam	10
Baby Spinach crème fraiche, egg, parma ham	14
Grilled cauliflower bacon, burnt butter, capers, hazelnut	12

SWEETS

White chocolate yoghurt sorbet strawberry, tequila reposado	12
Classic tiramisu mascarpone, kahlua	12

** denotes vegetarian
prices subject to service charge and GST*