

A la carte menu please choose from individual selections below or:

Two Courses 57  
Three Courses 67

Entrée 20

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**Soup of the Day v gf**

Ask for today's flavours.

**Duck Liver Pate gfa**

Duck liver, pepper thyme butter, crostini, courgette chutney and cornichons.

**Goat Cheese Croquettes v**

Pickled vegetables, rocket, balsamic vinaigrette, honey glaze.

**Beetroot Salad v gf n**

Marinated beetroot, Roasted hazelnut, goat cheese, apple baton and micro salad.

**Mushroom Arancini v**

Truffle, parmesan shard, goat cheese, aioli.

Mains 40

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**Sticky Beef Ribs gfa**

Parsnip puree, Potato and Horseradish croquette, seasonal vegetables

**Horopito grilled Lamb loin df gfa**

Potato cake, lamb croquette, pea puree, seasonal vegetables

**Fish of the day gf**

Prawns, Potato cake, sautéed spinach, saffron sauce and seasonal vegetables

**Twice cooked Pork belly gfa**

Truffle mash, pork parcel, apple reduction, seasonal vegetables

Mains (Vegetarian) 33

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**Beetroot Risotto gf v**

Roasted Beetroot, parmesan crisps, toasted sunflower seeds.

**Braised Leek Filo v**

Whipped goat cheese, cherry tomato, rocket salad, rocket oil

gf - gluten free  
gfa - gluten free available  
n - Contains nuts  
df - dairy free  
v - Vegetarian

## D e s s e r t s

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**Peanut Parfait** **gf n**

Toasted peanut, banana chantilly and peanut brittle

**Poached Pear** **n dfa**

Mulled wine reduction, vanilla mascarpone and almond tuille biscuit

**Coconut Panna Cota** **gf n**

Mango puree and shaved coconut

**Dark Chocolate mousse** **gfa**

Vanilla mascarpone, chocolate crumb and cherry compote

**Apple and Raspberry crumble** **gfa**

Topped with honey oats and maple walnut ice cream

**gf** - gluten free  
**gfa** - gluten free available  
**n** - Contains nuts  
**dfa** - dairy free  
**v** - Vegetarian