

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

Two Courses	57
Three Courses	67

Entrée 20

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

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

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

17

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
df - dairy free
v - Vegetarian