

entree

Tea-dusted seared tuna, umeboshi, miso, cucumber, wasabi

(gluten free version available)

(GF) Seared venison loin, smoked parsnip, sour cherry,
almond and chestnut

(V) Goat's cheese and macadamia beignet,
saffron pear, beetroot, honey

main

Roasted lamb rack, dukkah, aubergine escabeche,
puy lentils, buttercup

(GF) Crispy skin Akaroa salmon, green papaya & chili,
avocado, rice dumpling

(GF) Black Angus eye fillet, braised beef cheek, mushroom,
pea, celeriac, smoked butter

(V) Parmesan & thyme polenta, butternut, chargrilled
vegetables, ong choy, seeds

main meals are served with green beans, citrus butter & almonds and roasted baby potatoes

dessert

(GF) Chocolate mousse, chai ice cream, pistachio, meringue, berries

Medjool date and walnut pudding, mandarin,
butterscotch

House made ice cream & sorbet

(gluten free option available)