

## entree

### Cured Kingfish

ginger, tomato dashi, avocado, shiso, crispy rice (GF)(DF)

### Salt Baked Baby Beets

figs, poached radish, curd, walnuts, sorrel (V) (GF)

### Free Range Pork Belly

scallop, swede, date puree, witloof, puffed crackling (GF)

## main

### Long Line Market Fish

prawn, cauliflower, almond, olive, orange, herbs (GF)

### Pasture fed Beef Eye Fillet

sauteed leek, forest mushroom, onion, chervil (GF)

### Canterbury Duck Breast

parsnip, poached plum, fennel, macadamia, treviso (GF)

### Twice Cooked Cauliflower

spinach crème, goat cheese, sauteed kale, chestnut, buckwheat (GF)(V)

*main meals are served with fresh broccolini (lemon butter and almonds)  
and smoked potato mash (chives)*

## dessert

### Chocolate and Amaretto

raspberry, dulcely, green tea, pistachio praline, amaretto ice cream (GF available)

### Tonka Bean Custard

blueberry, caramelised coconut, white chocolate, filo, lemon

### Hazelnut Parfait

macerated cherries, hibiscus gel, ginger, buffalo yoghurt ice cream (GF)

## cheese

premium cheese selection with spiced apple, honeycomb, handmade quince paste,  
house made lavosh and line's knækbrød