



Dinner Menu

appetisers

Warm mixed olives marinated in fresh thyme, star anise and garlic	7.0 gf
Garlic and herb buttered hot ciabatta	7.5
Smoked salmon pate with house-made crackers	14.0 *

entrees

Butternut squash soup with roasted garlic, cumin and grilled ciabatta	17.0 *
Creamy seafood chowder with grilled ciabatta	19.0
Chilli squid with tzatziki and hot chilli dipping sauce	16.0 gf
Green-lipped mussels with coconut, lemongrass, chilli and coriander	18.0 *
Asian style salmon wontons with wasabi and mirin dipping sauce	19.5
Free-range pork belly roulade with apple salad, house-made relish and jus	19.5

mains

Lightly smoked Ora King Salmon served with potato strudel, white wine fennel sauce, pea crush and confit cherry tomatoes	33.5
Pan-fried market fish with fennel risotto, herb salad and parsley tapenade	market price
Cider tempura battered gurnard served with fries, tartare and slaw	28.0 *
Polenta and portobello mushrooms with carrot puree, roasted cauliflower and smoked garlic	27.0 *
Chicken, lemon and black forest ham roulade with potato cake, roasted carrots and roasted onions.	31.5 gf
Lamb backstrap with honey-thyme glaze, polenta, carrot puree, roasted broccoli and ricotta	33.0 gf
Canterbury Angus eye fillet with creamy mushrooms and parmesan crumble, potato gratin, roasted beetroot and leek.	36.0 *

sides

Garden salad with candied walnuts and mint dressing	7.0 gf
Roasted cauliflower with smoked garlic sauce	8.5 *
Fresh ciabatta with herb butter	7.5
Fries with citrus aioli	8.0 gf

* Gluten Free option available on these dishes. Please advise your wait-staff if you have ANY dietary requirements.
While all care is taken, traces of gluten may still be present in 'gf' meals due to cooking method.