

SHARING

Sweet potato & red lentil dahl, caramelised onion riata & char grilled flat bread	12
Wild mushroom arancini with garlic aioli (3)	12
Melted leek tart, fish rilette, horseradish, artichoke & quails egg	16
Chipotle fish tacos with broad bean tartare, tomato salsa & crispy onions	16
Platter to share – House baked bread w/ whipped butter, Roasted olives w/ chilli, fennel, lemon & thyme, Baked feta w/ honey walnuts & thyme	15

MAINS

Slow roasted pork, braised red cabbage, mustard fruits & house made bread sauce	32
Roasted pumpkin risotto with Zany Zeus feta & toasted pumpkin seeds	26
Slow roasted chicken breast, crispy potato & onion gratin, kale & caramelised garlic	32
Parsley crusted fish, carrot puree, root vegetables, clams & saffron	Market Price
Slow roast beef fillet, beetroot, fondant potato, celeriac, onion & glazed brisket	36

SIDES

Roast potatoes with rosemary gremolata & jus	9
Poached pear, Kikorangi blue & lentil salad with hazelnuts & mesclun	9
Vegetables	8
Shoestring Fries w/ house made garlic aioli	7

SWEETS

Molten chocolate pudding w/ vanilla ice cream, malt, 100's & 1000's	15
Red wine poached tamarillo, almond & honey parfait, spiced chantilly & gingerbread	14
Vanilla crème brulee, poached rhubarb, pistachio, orange & rhubarb fool	14
Sticky toffee pudding, boozy raisins & vanilla ice cream	14
Affogato – Vanilla ice cream & espresso (add Amaretto)	7 (13.5)
Polo chocolate truffle	3
Cheese (50g) – Served with homemade raisin walnut bread & fruit	14