

Please let us know of any allergies or dietary requirements, we can cater for vegan, vegetarian, gluten & dairy free options upon request. Our entrees can be served as main sizes - ask for prices.

Please note that we only accept one bill per table for 8 people or more.

Tasting menu – Trust the chef

5 courses - \$110 or \$140 w wine pairings per person

7 courses - \$165 or \$205 w wine pairings per person

House toasted bread w Lot 8 olive oil, balsamic reduction	Each	3
House marinated olives		13

TO START

Freshly shucked Pacific oysters – *subject to availability*

Natural w shallot & chardonnay vinaigrette OR beer battered w lemon & tartare	Each	4.50
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Beef carpaccio, black truffle, cherry, tomato, Parmigiano Reggiano, nut praline, EV00		22
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Pulled pork & duck croquettes, sriracha mayo, cherry, baby cos lettuce, baby herbs		22
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Line caught Kingfish ceviche 'our way', coconut, lime, lemongrass, cucumber, shallots		22
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Roasted Portobello mushrooms, spiced cauliflower fritters, cherry, tomatoes, almonds		19
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MAIN

House smoked manuka King Salmon, Snapper beignets, cauliflower, pickled beetroot, almonds		34
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Confit duck leg, parsnip purée, kumara gratin, cherry, orange jus, spinach -signature main-		38
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Roasted beetroot salad, walnuts, cherry tomatoes, cress, basil, balsamic, goats feta, pumpkin		30
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Medium rare beef fillet, bacon croquettes, watercress, pumpkin, truffle, mushroom, hazelnuts		37
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MAIN TO SHARE BETWEEN TWO

6 hour braised beef cheek, remoulade slaw, parsnip puree, baby beets, hazelnuts (includes two side dishes of your choice)		77
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SIDES

Hand cut chips w aioli		9
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Roasted Parkvale mushrooms, balsamic		12
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Broccolini, almonds, Lot 8 olive oil		12
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Roasted baby carrots, truffle butter		12
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TO FINISH

Affogato, vanilla bean ice cream, coffee, amaretto or frangelico		15
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Lemon & cream cheese tart 'our way', freeze dried raspberry, mandarin, mango sorbet		18
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Chocolate terrine, caramel, raspberry, salted peanuts, vanilla bean ice cream		18
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Cheese - French Comte, Italian Gorgonzola, poached pear, walnuts, apple, quince, crackers		21
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House made chocolate truffle, hazelnut, caramel, raspberry		4
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