

EARLY BIRD DINNER MENU

**Available Friday & Saturday – bookings essential
5pm or 5.30pm booking, guaranteed off the table by 6.45pm
3 courses for \$60pp**

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

TO START

Baby cos & prosciutto salad, red wine poached pear, blue cheese, candied walnuts, tomatoes

House smoked salmon, dill cream fraiche, wakame, avocado, radish, chilli, toasted sesame

Pulled pork & roasted duck croquettes, sriracha, cherry, baby cos lettuce, herbs

MAIN

Roasted beetroot salad, candied walnuts, cherry tomatoes, peas, truffle, balsamic, goats cheese

Marlborough King salmon, fennel & orange salad, cauliflower cream, basil mayo, baby herbs

6 hour braised beef cheek, celeriac remoulade slaw, parsnip puree, baby beets, hazelnuts, cress

ANYTHING EXTRA TO SHARE

Hand cut chips w aioli	9
New season asparagus, toasted almonds, Lot 8 olive oil	12
Roasted Parkvale mushrooms	10

TO FINISH

Affogato, vanilla bean ice cream, coffee, amaretto OR Frangelico

Chocolate terrine, caramel, raspberry, salted peanuts, vanilla bean ice cream

Strawberries, French meringue, biscuit, raspberry, vanilla bean ice cream, micro basil

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

Gluten & dairy free options available upon request

Entrees can be served as main sizes, please ask for prices

Food by Paul Ansell

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