

House Roasted Potatos
with rosemary seasalt and tomato chutney
9.5

Selection of Warmed Breads
with house made dips
14

Hearty Minestrone Soup
with toasted Turkish bread
15

Open Steak Sandwich
with mushrooms, jalsberg cheese, chutney, greens served
with roasted potatos
26
(vegetarian option available)

Slow Roasted Lamb Shanks
with rosemary & orange served with creamed kumara,
green beans
29

Venison & Beef Hot Pot
with assorted roasted garden vegetables
28

Braised Wild Rabbit
with porcine mushrooms, lardons served with
baby beets, green beans and wilted greens
29

Black Angus Porterhouse
selection of roast vegetables finished with beef jus
30

Fish of the day
seasonal fish at market price

Rissotto of the day
ask waitstaff for today's creation
23

Chef de crusine Timothy Levens

For the sweet tooth

Apple and Rhubarb Crumble

with cinnamon, five spice infused ice cream

14

Warmed Stickydate Pudding

with caramel sauce and fig and honey ice cream

15

Poached Pears

in sweetened pinot with marsala ice cream

15

New Zealand Cheese

Selection of regional cheeses, fruits, chutney and crackers

serves two

25

Selection of

Desert wines, Ports and Liqueurs

ask bar staff for selections