

# EVENING MENU

5:30pm – 9:00pm Restaurant Only

## Starters

- House Bread Selection** DFO, NF, VG, VO 14  
Whipped butter
- Confit Duck Spring Roll** DF 25  
Hoisin, orange and coriander salad, ponzu
- Garlic Prawns** DF, GF, NF 26  
Fried potatoes, saffron aioli
- Soup of the day** VG, VO, GFO, NF 19  
House made bread, whipped butter
- Fried Chicken** NF 24  
Sesame dressing, aioli, pickled chilli
- Charred Butternut Squash** 23  
Endive, almond ricotta, pickled grapes  
VG, V, GF, DF

## Sides

- Baby Cos Salad** VG, VO, DFO 16  
Pickled red onion, grana padano,  
chilli bread crumb
- Roasted Carrots** VG, V, GF, DF, NF 16  
Harissa, sunflower seed dukkah
- Seasonal Veg** VG, VO, GF 16  
Sesame dressing, BBQ almonds
- Fried Potatoes** VG, VO, GF, DF, NF 16  
Crispy garlic, parsley, aioli

## Mains

- Potato and Thyme Gnocchi** 36  
Leeks, pinenuts, grana padano  
VG, VO, DFO
- Duck Breast** GF, DFO, NF 42  
Braised red cabbage, pumpkin, mulled jus
- Pork Scotch Collar** GF, NF 38  
Polenta, charred spring onion, tomatillo verde
- Market Fish** 40  
Couscous, cauliflower, vadouvan sauce
- Slow-Cooked Beef Cheek** GF, NF 42  
Mashed potato, broccolini, onion jus
- Grilled Tofu** VG, V, DF 36  
Couscous, spring onion, tomatillo verde

## From the Grill

Served with mashed potato and seasonal veg

- Chicken Breast** DFO, GF, NF 38  
Tarragon jus
- 250gm Beef Ribeye** DFO, GF, NF 58  
Onion jus
- Beef Tri-Tip** DFO, GF, NF 39  
Red wine jus
- Lamb Rump** DFO, GF, NF 43  
Thyme jus

## Desserts

- Chocolate Blondie** NF, VG 20  
Orange, toasted milk ice cream
- Whipped Passionfruit** GF, NF 20
- Panna Cotta**  
Berry compote, meringue
- Dark Chocolate and  
Coconut Delice** VG, V, GF, DF 20  
Candied hazelnuts, flaky salt, feijoa sorbet
- Vanilla Crème Brûlée** VG, NF 20  
Macerated berries, poppy seed tuille
- Cheeseboard** 42  
Three local and international cheeses,  
quince jelly, fruits, crackers