

# EVENING MENU

5:30pm - 9:00pm Restaurant Only

## Starters

**House made Flat Breads** VG | VO 17  
Baba Ganoush, Muhammara,  
Dukkah & Olive Oil

**Mushrooms on Toast** VG | VO | GFO 24  
Cured Egg Yolk, Pickled Chanterelles,  
Mushroom Ketchup

**Smoked Fish Rillettes** GF 20  
Celeriac Remoulade, Crispy Potato

**Roasted Pork Belly** GF 21  
Burnt Apple Puree, Pickled Apple

**Watercress Salad** GF | DF 26.5  
Crispy Duck Thigh, Orange, Candied  
Walnuts

## Sides

**Crushed Gourmet  
Potatoes** 14

**Buttered Seasonal Greens** 14

**Mixed Leaf Salad** 14

## Mains

**Sweet and Sour** 32

**Braised Eggplant** V | VG | GF  
Bok Choy, Smoked Soy Foam, Sesame

**Squid ink Fettuccini** 38

Charred Salmon, Confit Tomato,  
Mango Sauce

**Roast Chicken Thigh** GF 37

Chorizo Farce, Potato, Kale, Chicken Jus

**Market Fish** GF | DFO 39

Cauliflower, Marinated Courgette,  
Lemon and Caper Butter

**Duo of Beef** GF 38

Chuck Tender served Medium Rare,  
Braised Short Rib, Onion

**Kumara Gnocchi** VG | VO 29

Walnuts, Tomato, Parmesan

## Desserts

**Lemon Curd Tart** 19

Blueberries, Mascarpone, Honeycomb

**White Chocolate and Orange** 19

**Mousse** GFO

Cointreau, Macerated Berries, Strawberry  
Sorbet

**Mini Lime Panna cotta** GFO 8.5

Passionfruit, Almond Cookie

**Little Bites** 12

Selection of Petit Fours

**Cheeseboard** GFO 36

3 Local Cheeses, Quince, Lavosh