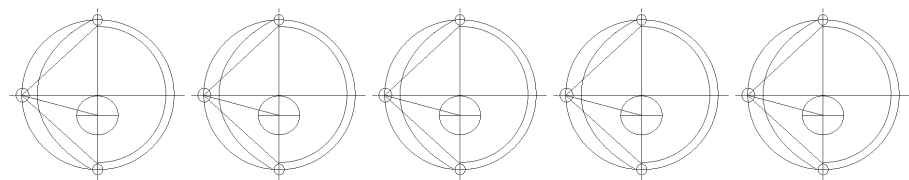


CHEFS SPECIAL



Each month our chefs create a special five course menu for you...so sit back, relax and enjoy the experience of this month's special.

AMUSE BOUCHE

a bite sized tasting of the chef's choice to introduce you to your starter course

ENTRÉE

SEAFOOD CHOWDER

rich creamy seafood veloute, bacon and bread

PALATE CLEANSER

small serving of fruit sorbet, to "reset" your palate

MAIN

BEEF SHORT RIB

slow cooked beef short rib, confit garlic, chives, parsnip chip & mash potato

DESSERT

CRÈME CARAMEL

our classic delight crème caramel, whipped cream, blueberry

\$79 PER PERSON



Disclaimer: menu items may contain traces or come into contact with sulphites, cereals containing gluten, shellfish, eggs, fish, milk, peanuts, soybeans, sesame seeds, tree nuts and lupin. We can cater for most dietary requirements with prior notice. For any special dietary requirements, please inform our staff.

V – VEGETARIAN, DF – DAIRY FREE, GF – GLUTEN FRIENDLY, GFO – GLUTEN FREE OPTION AVAILABLE, VEG - VEGAN

DINNER MENU

STARTERS

MUSSEL POT \$27

marinara sauce, cream, garlic, chopped parsley, garlic bread

VENISON CARPACCIO \$25

seared venison loin (rare), soy sesame dressing, egg crème', capsicum gel

MAINS

PAN-FRIED

MARKET FISH \$42 GFO
w/ salsa verde

PRAWNS \$43 GFO
w/ sourdough & pil pil sauce

300G CHAR GRILLED CHICKEN \$38
w/ peri-peri sauce

STEAK & GRILLS

350G LAMB RUMP \$47 GF/DF
w/ red wine jus & chimichurri

500G PORK RIBS \$49
w/ bourbon BBQ sauce & chimichurri

250G SIRLOIN STEAK \$42 GF/DF
w/ jus & chimichurri

Enjoy a complimentary side of your choice with your mains

\$10 per extra side dish | \$7 per extra sauce

rustic cut fries, mashed potato, grilled seasonal greens, kumara chips, garlic bread, savoury rice, parmesan and rocket salad

VEGETARIAN

BEETROOT CARPACCIO \$22 entree | \$30 main
balsamic truffle glaze, goats cheese spheres, orange segments, microgreen salad

PASTA OF THE DAY \$32

freshly made veg pasta, please ask your waiter

DESSERTS

STICKY TOFFEE PUDDING \$15
vanilla bean ice-cream, custard, dehydrated berries (V)

NEW YORK BAKED CHEESECAKE \$15
caramel crumb, rhubarb compote, apple cider gel (V)

SORBET OR ICE CREAM \$15
three scopes with garnish (GF, DFO)

PAVLOVA \$15
kiwifruit and granadilla salsa, chantilly cream (GV, V)