

# Dinner & Dessert Menu

Available from 5.30pm - 9pm



## Entree

**Marinated Olives** GF | DF | V | Vegan 12.0  
Served Warm

**Cheesy Crisp Polenta** V 18.0  
Oven-Baked Polenta with Roast Garlic & Harissa

**Grilled Halloumi Tikka** V 18.0  
With Pomegranate Glaze & Coriander Chutney

**Cold Smoked Salmon** GF 22.0  
Citrus Crème Fraîche, Beetroot Confit, Rice Crisp

**Chicken Liver Pate** GF available 20.0  
Served with Pancetta, Thyme, Verjuice Gelee, Cornichons & Baguette

**Venison Tataki** GF 22.0  
Chilled Sesame-crust Seared Venison with Miso Hollandaise & Radish Slaw

## Main

**Carved New Zealand Lamb Rump** 42.0  
GF available  
Served with Cumin Spiced Potato Puree, Pistachio Herb Crumb & Pan Reduction

**Seafood Creation** 42.0  
Freshly Caught Market Fish, Udon Noodles, Steamed Greens & Ginger Soy Sauce

**Ricotta Spinach Tortellini** V 35.0  
With Brown Butter Sauce, Toasted Pinenuts & Parmesan Reggiano

**Herb Roasted Chicken** GF 38.0  
Boneless Chicken Thigh, Griddled Potatoes, Wild Roquette & Dijon Velouté

**Beef Short Rib** GF 42.0  
Chipotle & Beer-braised Beef Short Ribs with Creamy Agria Potato Mash

**Twice Cooked Pork Belly** GF 42.0  
Served with Apple Compote, Whipped Sweet Potato, Cress & Herbs

## On the Side

**Duck Fat Roasted Heirloom Carrots** 12.0  
GF | DF | V & Vegan Available

**French Fries with Garlic Salt & Chipotle** 12.0

**Cauliflower Mornay** V 16.0  
Roasted Cauliflower with Bubbly Cheese Sauce & Herb Crumb

**Brussel Sprouts** GF | DF | V | Vegan 12.0  
Sautéed Brussel Sprouts with Chickpeas & Chimichurri

## Dessert

**Apple Crumble** 18.0  
Cinnamon, Rolled Oats, Mixed Spice, Black Doris Plum Ice Cream

**Dark Chocolate Mousse** GF 18.0  
Chocolate Fudge Sauce, Espresso & Hazelnut Praline

**Citrus Crêpes** GF available 18.0  
Lemon Curd, Suzette Butter, Poached Citrus

**Cheese Selection** Can be served GF 34.0  
A Selection of Local Cheeses served with Condiments, Crostini & Crackers

## Dessert Cocktails

**Lemon Meringue Pie** 22.0  
Vodka, Lemon Curd, Limoncello, Whipped Cream

**Hazelnut Martini** 22.0  
Frangelico, Chocolate Liqueur, Armagnac, Cream

**Affogato** Can be served GF 22.0  
Vanilla Bean Ice Cream, Shot of Coffee, Your Choice of Liqueur