



## EVENING MENU

### ◆ ENTREE ◆

House-baked mini ciabatta loaf w a selection of dips \$17.00

Duck liver pâté, ploughman's relish w crisp crostini \$18.50

Corn and zucchini fritters w crab parfait, crunchy slaw,  
sesame aioli and crostini \$23.00

Crisp pork belly, mandarin pancakes, hoisin dressing, pickled cucumber,  
spring onion \$22.00

Israeli couscous w roast pumpkin and zucchini, olives,  
feta and apple vinaigrette \$21.00

Salmon gravlax cured in orchard fruits, beetroot sorbet, horseradish aioli,  
pickled fennel watercress \$23.00

Seared scallops, pea puree, crispy chorizo, lemon texture, charred corn,  
paua dust \$25.00

### ◆ MAINS ◆

Smoked rabbit & pearl barley risotto, truffle mushroom, pecorino,  
baby roquette \$26.50

Medley of heirloom tomatoes tart, caramelised onion, roquette, pine nuts,  
pecorino cheese w fig gastrique \$32.00

Pulled beef & mushroom creamy ragu, pappardelle pasta,  
roquette, crispy capers, pecorino \$26.00

Rare venison tenderloin, charred witloof, savoy cabbage, green beans,  
spring carrot, cherry jus \$39.00

Roast lamb rump, lamb shoulder spring roll, bok choy, radish, ginger,  
miso caramel, shitake jus \$36.00

Chargrilled Angus beef fillet, sweet potato, bacon & chive croquette, cumin roasted carrots,  
braised shallots, smoke tomato mousse, madeira jus

180g \$37.00

250g \$41.00

Pan seared market fish, sautéed cauliflower, lima beans, green beans, poached  
green lip mussels caper, dill Béarnaise sauce \$37.00

*Please advise if you have any dietary requirements*



◆ SIDES ◆

Steamed seasonal greens, miso & mustard dressing \$11.00

Brown butter, honey & garlic roasted carrots \$11.00

Shoestring fries w garlic aioli \$9.00

Salad leaves, parmesan, rosemary croutons, green olive dressing \$8.50

◆ DESSERTS ◆

Crème brûlée of rhubarb, raspberry gel and meringue \$16.00

Spiced ginger carrot square, caramel anglaise, manuka honey ice cream  
& salt caramel brittle \$16.00

Chocolate mirror glaze tart, cherry coulis, chocolate soil, and crèmeux \$16.00

Selection of Evansdale cheese, fruit walnut crostini, quince paste \$19.50

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