



EVENING MENU

◆ ENTREE ◆

House-baked mini grain sourdough loaf w a selection of dips \$18.00

Duck liver pâté w ploughmans chutney, crisp crostini \$19.50

55 day aged smoked beef fillet tartare w crisp onions, egg yolk jam,
sesame and shallots \$25.00

Cream of cauliflower soup w roasted almonds, truffle oil and parmesan \$23.00

Black foot paua ravioli w confit garlic cream, crispy kale
and chervil oil \$26.00

◆ MAINS ◆

Chargrilled beef rib-eye, pulled beef bon bon w celeriac,
smoked marrow glazed carrots, madeira jus \$45.50

Market fish w lemon zest & herb crust, potato fondant, little neck clam & bean broth,
lemon emulsion \$42.00

Oven roasted rack of lamb w colcannon fritter, lamb crumbed sweetbreads,
and chargrilled red pepper velouté \$45.00

Kumara falafel rosti w borlotti bean mash, romesco, crisp capers and herbs \$39.50

Seared rare venison striploin w lentil & venison shoulder saffron ragu,
kumara textures, savoy cabbage, and pomegranate jus \$44.50

Please advise if you have any dietary requirements



◆ SIDES ◆

Brussel sprouts w lemon mayo, parmesan, & sliced almonds \$10.00

Shoestring fries w garlic aioli \$9.50

Roasted vegetable salad w quinoa, balsamic gastrique & feta \$11.50

◆ DESSERTS ◆

Raspberry glazed dark chocolate mousse w peanuts & caramel \$17.00

Poached winter fruit w pain d'épices, crème fraiche, figs & honey \$17.00

Whitestone cheese selection w pinot figs, honeycomb, fruit & nut crostini \$26.50