



## EVENING MENU

### ◆ ENTREE ◆

House-baked sour dough loaf w sea salt whipped butter \$22.50

Duck liver pâté w pistachio, ploughman's relish & crisp crostini \$23.50

Salad of pulled crisp pork belly, red cabbage slaw, lime coriander & mint dressing,  
crisp wonton, toasted cashew \$24.50

Roasted wild thyme butternut pumpkin on creamy tahini and cashew yoghurt,  
pomegranate emulsion & roquette \$23.50

Smoked beef fillet carpaccio, capers, candy radish, baby roquette  
& shaved parmesan \$26.50

Seared scallops on roasted pepper velouté w tomato, prawn, & jalapeno salsa \$27.00

### ◆ MAINS ◆

Chargrilled beef rib eye, roast portobello mushroom, green beans,  
almonds & bordelaise sauce \$46.00

Braised lamb tomato & saffron ragu, orecchiette pasta, kalamata olives,  
roquette & pecorino \$42.00

Venison striploin w beetroot, kale & almond salad, green beans, currant jus \$43.00

Roasted cauliflower steak w lemon & garlic hummus, feta crumble, pickles  
& beetroot horopito relish \$39.50

Porchetta seasoned pork tenderloin, w lemon gremolata,  
red pepper couli, cous cous & fennel slaw \$43.00

Market Fish, on a bed of bok choy, savoy cabbage & bacon lardons  
w truffle beurre blanc sauce \$44.00

*Please advise if you have any dietary requirements*



◆ SIDES ◆

Seasonal steamed vegetables w lemon vinaigrette \$13.50

Roasted root vegetable salad w quinoa and feta, balsamic \$13.50

Shoestring fries served w garlic aioli \$10.00

◆ DESSERTS ◆

Rich chocolate mousse w orange macarons, hazelnut praline  
& chocolate truffles \$17.00

Pinot spiced poached pears w honey mascarpone cream, cherry compote  
& oat seed crumble \$17.00

Whitestone cheese selection w pinot figs, quince paste  
honeycomb, fruit & nut crostini \$32.00

*Please advise if you have any dietary requirements*