



EVENING MENU

◆ ENTREE ◆

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

Duck liver pâté w 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

White fish ceviche w citrus salad, horseradish crème fraiche & basil emulsion \$25.00

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

◆ MAINS ◆

Chargrilled beef rib eye, roast portobello mushroom, spring greens,
potato truffle croquette & madeira jus \$46.00

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

Peppered venison striploin w cherry purée, courgette & parmesan fritter,
spinach & caper agrodolce \$43.00

Spiced 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 heritage tomatoes \$44.00

Please advise if you have any dietary requirements



◆ SIDES ◆

Chargrilled asparagus w lemon vinaigrette \$13.50

Seasonal roasted vegetable salad w creamy feta, balsamic gastrique \$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 for two w pinot figs, quince paste
honeycomb, fruit & nut crostini \$32.00