



DINNER MENU

from 5pm to 9pm

STARTER

BREAD AND DIPS FOR TWO (V)	15
SHARED REGIONAL TASTING PLATTER FOR TWO Smoked Salmon Prosciutto Salami Local Cheese	35
SEAFOOD CHOWDER Served with toasted bread	18
GRILLED OCTOPUS (DF) Served with Romesco sauce Flour Crackers Dried Olives	20
FALAFEL TACO Served with green salad Avocado Mash Salsa Chilli Jam	16
BEETROOT, QUINOA & AVOCADO SALAD (V,GF) Mixed greens Cherry Tomatoes Cucumber Feta Cheese Balsamic gel Plum dressing	19

AWA

MAIN

MERINO FRENCH LAMB RACK (GF) 38

Labne | Grilled Eggplant puree | Roast Potato | Dukha spice | Chimichurri

CONFIT CHICKEN LEG (GF) 34

Celeriac & Potato mash | Spinach Velouté | Celeriac crisps

ROASTED CAULIFLOWER STEAK (V+) 28

Grilled Eggplant puree | Chimichurri | Romesco sauce

FROM THE GRILL

A selection of meat and fish served with complimentary serving of baked potatoes, seasonal vegetables and a choice of selected purée and sauce

MEAT SELECTION

Eye Fillet	41
Lamb Rump	41
Venison	38

Choice of Purée

Smoked beetroot puree | Butter squash puree | Kumara puree | Cauliflower Puree

Choice of Sauce

Red wine jus | Peppercorn jus | Mushroom sauce

FISH SELECTION

High Country Salmon	39
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Choice of Purée

Smoked beetroot puree | Butter squash puree | Cauliflower puree

Choice of Sauce

Moilee Sauce | Lemon Butter Sauce