

Small Plate

Garlic bread	GFA	10 / 14	GF
Cheese naan		14	
Smoked kahawai croquette dill parsley creme fraiche		21	
Zucchini sweet potato fritters basil tzatziki beetroot salad	v	21	
Ham hock minestrone white beans grana padano	EVOO GFA	21	
Salmon zuke marinated in sake ginger togarashi rice cracker	GF	23	
Roast pear kikorangi blue walnut honey rocket pesto	GF v	23	
Oysters	GF	each 6	
Oysters kilpatrick		each 7	

Large Plate

Ribeye grilled banana prawns garlic brandy cream sauce		59	
Roast duck porcini rosemary jus lie pickled boysenberry crisp pancetta	GF	49	
Prime beef tenderloin garlic butter red wine jus	GF	49	
Ribeye garlic butter red wine jus	GF	49	
Venison rack cutlets braised shank pie cherry relish		49	
Lamb shoulder rack rosemary jus blackcurrant reduction	GF	48	
Crispy skin salmon smoked tomato bisque pangratto citrus herb salad	GFA	46	
Chicken breast bacon mozzarella tarragon stuffing cognac wild mushroom jus	GF	41	
Market fish vin blanc rocket caper emulsion	GF	40	
Buritto bowl rice salad salsa	GF v	30	

Large plate items served with potato dish and seasonal vegetables

Flambe Mains – cooked at your table

Steak Diane butterfly cut eye fillet pan seared flamed with brandy finished with mushrooms port jus served with seasonal vegetables rosti	GF	49	
Prawns garlic pan seared flamed in brandy finished with white wine cream butter sauce served on steamed rice and seasonal vegetables	GF	45	

Side Dishes

Fries	9	Green salad	9
Onion rings	10	Vegetables	9
Potato croquettes	9	Fried free range eggs x2	9

Please inform your waiting staff of any special dietary requirements
Please note 15% surcharge will apply on public holidays

Dessert

Banoffee pie chantilly cream	20
Crème brulee poached rhubarb GF	20
Chocolate lava cake vanilla bean ice cream	20
Chocolate peanut butter bar thickened cream salted praline GF	20
Tiramisu	20

Flambe Dessert – cooked at your table

Crêpes suzette orange sauce	
flamed with grand marnier served with vanilla ice cream GFA	22

Coffee | Tea

Long black flat white cappuccino latte	
Short black hot chocolate café mocha	from 5
English breakfast earl grey and herbal teas	5

Liqueur Coffees a selection of liqueurs with freshly brewed coffee and cream

Calypso coffee kahlua coffee and cream	18
French coffee cognac coffee and cream	18
Irish coffee whiskey coffee and cream	18
Irish cream coffee baileys coffee and cream	18
Italian coffee amaretto coffee and cream	18

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