

## DINNER GF by request

### ENTRÉE all 18-

Duck Liver Parfait, Turkish Bread Croutons, Strawberry Chutney

Fresh Fish Cervice, Micro Salad, Orange Coriander Granita

Roasted Broccoli & Pea Croquette, Sesame Aioli

Garlic Prawns, Angel hair Pasta, Lemon

Chicken & Spring Onion Wontons, Sweet & Sour Sauce, Grilled Pineapple

Buttermilk Fried Squid, Kewpie Mayo, Sweet chilli

Braised Pork ribs, BBQ Sauce, Salted Peanut Brittle

### MAIN

Traditional Beer Battered Fish of The Day, Chips, Tartare Sauce, Lemon, Salad – 29

Creamy Smoked Salmon Linguini, Peas, Capers, Parmesan -29

Butter Poached Lamb Rump, Pickled Beetroot Puree, Spinach, Parsnip, Hazelnut Dukkha, Jus – 33

Herb Crusted Chicken Schnitzel, Garlic Potatoes, Broccoli, Beetroot Caper Remoulade, Lemon confit – 30

Roast Pork Belly, Pumpkin Puree, Potato Gratin, Crackling, Gravy, Granny Smith Apple Sauce – 32

Confit Duck Leg, Braised Red Cabbage, Potato Gratin, Mandarin Ginger Sauce, Kale Crisps – 35

Prawn Fettuccini, Chorizo, Spinach, Stock, Parmesan – 30

Dry Aged Beef Fillet, Slow Roast Kumara, Apple cider Hollandaise, Yorkshire Pudding, Mushroom Sauce – 36

Citrus Crusted Fish of The Day, Herb Gnocchi, Winter Vegetables, Rhubarb – 31

### SIDES

Fries w/ Aioli, Green Salad w/ Mint Vinaigrette, Steamed Vegetables - 7