



## EVENING MENU

### ◆ ENTREE ◆

House-baked mini ciabatta loaf w a selection of dips \$17.00

Duck liver pâté, ploughman's relish w crisp crostini \$18.50

Yellow curry kumara and fennel soup, coconut cream, salmon,  
coriander, fried crisp shallots \$19.50

Cured horopito venison, charred house ciabatta,  
blueberry red cabbage, rhubarb relish \$23.50

Beetroot 'wild rice' risotto, goats cheese, walnut, baby roquette \$22.00

Seared scallops, pancetta crumb, cauliflower puree & pickled raisins \$25.50

### ◆ MAINS ◆

Smoked rabbit & pearl barley risotto,  
truffle mushroom, pecorino, baby roquette \$26.50

Braised lamb, tomato & saffron ragu, orecchiette pasta, bell  
pepper, roquette & pecorino \$26.00

Butternut pumpkin blini, green bean almond salad,  
sherry vinaigrette \$32.00

Scotch beef, goats cheese mash, mushroom puree,  
charred baby leek, madeira jus \$35.00

Pan seared lamb loin, potato fondant, carrot puree, minted  
bean salsa, madeira jus \$37.00

Free range pork belly and pork rib, cabbage, celeriac,  
black pudding crumb, madeira jus \$35.50

Pan seared crispy skin salmon, Malaysian laksa, bok choy, egg noodle,  
whole prawn, chilli kelp \$36.00

*Please advise if you have any dietary requirements*



◆ **SIDES** ◆

Steamed seasonal greens, miso & mustard dressing \$9.00

Roasted seasonal vegetables, basil dressing, toasted pine nuts \$12.00

Rustic fries w garlic aioli \$8.50

Salad leaves, parmesan, rosemary croutons, green olive dressing \$8.50

◆ **DESSERTS** ◆

Crème brûlée of rhubarb, raspberry gel and meringue \$16.00

Spiced ginger carrot square, caramel anglaise, salt caramel brittle \$16.00

Chocolate mirror glaze tart, cherry coulis, chocolate soil, and crèmeux \$16.00

Selection of Whitestone cheese, fruit walnut crostini, quince paste \$19.50

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