

Dinner Menu

Served from 6pm to 9pm

ENTRÉES

Mushroom Pâté \$17

Toasted sourdough, garden pickles & pinot noir cranberry jelly.

Mussels Marinière \$17

Oyster Bay Sauvignon blanc, herb butter, toasted ciabatta.

Seafood Shared Platter - For 2 People \$30

Mussels escabeche, smoked fish pate, beetroot cured salmon, soda bread, fennel salad, cornichons, caper berries, herb crostini.

MAINS

Aged Ribeye Steak \$40

Ribeye steak, fondant chips, watercress, jus vinaigrette.

Miso Glazed 'Ora King' Salmon Fillet \$37

Braised cannellini beans, medley of garden greens, salsa verde emulsion, micro leaves.

Moroccan Lamb Rump \$38

Israeli style couscous, beetroot hummus, tzatziki, lamb jus.

Pan Fried Gnocchi \$29

Roast butternut puree, broad beans, wilted baby spinach, pine nuts, Little River blue vein cheese, sage burnt butter.

Please advise your Server of any allergies or dietary requirements

DESSERTS

Coconut Rice Pudding \$16

Served with citrus caramel syrup, fresh berries, cashew nut crumb

Tiramisu "Affogato" \$16

Espresso shot, Amaretti gelato, sponge fingers, whipped cream

Warm Banana & Date Sponge \$16

Served with chocolate caramel, praline puree & vanilla bean ice cream

DESSERT WINE

Forrest Estate Botrytised Riesling, Marlborough \$35

Orange marmelade, apricot and toffee aromas with sweet opulent palate and a clean lingering finish - 375ml.

Taylor's 10-Year Old Tawny Port, Portugal \$12

A superb example of the aged tawny style. Mellow and elegant, combining delicate wood notes with rich aromas of mature fruit.

Warre's Warrior Portugal, Portugal \$15

Deep red color, with intensely rich aromas of ripe red fruits and spices. Well balanced and full-bodied, with a long and complex finish. Superb with cheese, nuts or dried fruit after a meal.