



Evening menu

Entrée

Consommé

Asian infused chicken consommé with roasted Chinese duck 11.00

Seafood

A melange of seared and smoked seafood served warm over a white fish and salmon rosti, dressed with a sauvignon blanc saffron glaze 12.00

Pork

Sticky roasted pork belly and roasted apple served over a pork, dried plum, and five spice cake, splashed with an apple cider and turmeric reduction 11.00

Mains

Chicken

Braised chicken and smoked belly bacon, served with wilted greens fresh pasta, dressed with a basil and tomato jus. 18.00

Beef

Pan seared beef filet medallions served pink over barley pilaff with a red cabbage & raisin sauté, dressed with a beef and roasted pepper jus 19.50

Seafood

Sautéed White fish & prawn, wilted greens, served over a potato & fresh herb rosti with prosciutto and shaved parmesan, dressed with Pernod cream reduction 19.50

Sweets

Tart

Classic frangipane tart with house made hazelnut & honey ice cream & crème fraiche. 8.50

Bavarois

Dark chocolate and kahlua bavarois served with white chocolate quenelles and berry splash 8.50

Cheese

Flame roasted double cream brie, warm dried figs and runny honey accompanied by oat & sesame crisps 8.50