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## MAINS

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**SPINACH, PESTO, PARMESAN STUFFED ORGANIC SWISS BROWN MUSHROOMS** | \$29 <sup>(V)</sup> <sup>(GFA)</sup>  
chargrilled eggplant and zucchini, slow roast tomato, confit onions

**BEER BATTERED FISH and SHOESTRING FRIES** | \$30 <sup>(GFA)</sup>  
mixed leaf salad, house-made tartare sauce

**CRISPY TWICE COOKED PORK BELLY** | \$37 <sup>(GF)</sup>  
creamy garlic mash, braised red cabbage, green beans, pancetta batons, cider jus

**CHICKEN ROULADE BACON WRAPPED w/ spinach, gouda, red pepper** | \$37 <sup>(GF)</sup>  
cauliflower puree, rosemary and garlic potato gratin, sweetcorn, sugar snap peas, broccolini,  
chicken jus

**SLOW COOKED BEEF SHORT RIB** | \$38 <sup>(GF)</sup>  
creamy garlic mash, button mushrooms, edamame beans, confit onions, crispy speck,  
shiraz and garlic jus

**MARKET FISH** | Wait staff to advise <sup>(GF)</sup>  
subject to availability

**SLOW COOKED LAMB SHOULDER W/ LAMB CUTLETS** | \$41 <sup>(GF)</sup>  
roast kumara cubes, eggplant puree, green beans, baby carrots, shiraz jus

**HEREFORD PRIME SCOTCH FILLET (260g)** | \$41 <sup>(GF)</sup>  
potato and bacon salad, grilled portobello mushrooms, cherry tomato, parmesan leaf salad,  
café de paris butter

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## SIDES

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creamy garlic mash | \$8 <sup>(GF)</sup>

assorted vegetables w/ sea salt and extra virgin olive oil | \$8 <sup>(GF)</sup>

mixed leaf salad with shaved parmesan | \$8 <sup>(GF)</sup>

potato and bacon salad w/ fresh herbs and champagne vinaigrette | \$9 <sup>(GF)</sup>

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<sup>(GF)</sup> GLUTEN FREE

<sup>(GFA)</sup> GLUTEN FREE AVAILABLE

<sup>(V)</sup> VEGETARIAN