

# Dinner

## ENTREES

Chicken Liver Parfait   Pear   Honey   Almonds   Brioche <sup>GFO</sup>	21.00
Roast Beets   Goats Cheese   Peaches   Cider Gastrique   Walnut Praline <sup>GF</sup>	15.00
Smoked Beef Cheek Croquettes   Brie   Parmesan Mayo	16.00
Grilled Cauliflower   Yoghurt   Spiced Tomato   Chick Peas   Coriander <sup>GF</sup>	16.00
Venison Carpaccio   Heirloom Beets   Caper berries   Truffle Mayo   Sherry Vinaigrette <sup>GF</sup>	22.00
Salt & Pepper Calamari   Harissa   Olives   Fresh Lemon	19.00
Parmesan Gnocchi   Seasonal mushrooms   Butternut   Herb Pesto	21.00
Mavis Fried Chicken   Korean BBQ Sauce   Kimchi Mayo   Peanuts <sup>GF</sup>	19.00
Broccolini   Lemon Oil   Almonds <sup>GF</sup>	10.00
Cos lettuce   Croutons   Egg   Bacon   Parmesan <sup>GFO</sup>	10.00
Shoestring Fries   Aioli <sup>GF</sup>	9.00

## MAINS

Pork Belly   Scallops   Broccolini   Black Pudding   Apple Caramel <sup>GF</sup>	32.00
Market fish   Prawns   Cauliflower   Burnt Butter   Pine Nuts <sup>GF</sup>	34.00
Lamb Rack   Eggplant   Potato Gratin   Heirloom Carrots <sup>GF</sup>	34.00
Scotch Fillet   Black Garlic Butter   Onion Rings   Peppercorn Jus	36.00
Chicken Breast   Kumara Mash   Zucchini   Onion   Sherry Jus <sup>GF</sup>	32.00

## DESSERTS

Apple & Rhubarb Crumble   Burnt Vanilla Sauce	16.00
Chocolate Pave   Salted Caramel Ice Cream	16.00
Caramelised Brioche   Peaches   Cherry Jam   Vanilla Ice cream	16.00

GFO = Gluten Free Option  
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