



DINNER MENU

From 5pm to 9pm

TO START

BREAD & DIP FOR TWO (V)

\$16

A serving of our lovely homemade herb focaccia served on a wooden board, accompanied by garlic butter, balsamic oil & hummus

SHARED REGIONAL TASTING PLATTER FOR TWO

\$41

A tasting platter comprised of smoked salmon, prosciutto, venison salami and a selection of local brie, smoked cheddar and blue cheese

SEAFOOD CHOWDER

\$20

Seafood chowder featuring a selection of seafood pieces, plated with a serving of a tasty toasted garlic & rosemary focaccia

GRILLED OCTOPUS (DF)

\$20

Elegantly grilled octopus served with flour crackers, dried black olives, accompanied with romesco & chimichuri sauce

GRILLED HALLOUMI SALAD

\$21

A vibrant salad featuring fresh mesclun and mixed roast vegetables & finished with a drizzle of green goddess dressing

ROASTED BROCCOLI & BABY CARROT

\$19

A delicate combination of roasted broccoli paired with baby carrots. Served with homemade romesco sauce, hummus & grated macadamia nuts.

MAIN

MERINO FRENCH LAMB RACK

\$44

Our Southland lamb rack is served straight from the hot grill and is topped with a pour of pomegranate jus, pearl barley risotto, fig & olive tapenade paste

SLOW-COOKED BEEF SHORT RIBS

\$43

Our tender beef short ribs slow cooked to perfection and plated with smooth potato purée, a braised mixture of kale, cabbage, and baby carrots, homemade coconut based BBQ sauce and a sprinkle of puffed quinoa

CAPSICUM DOLMA

\$32

Roasted capsicum filled with chunky mashed potato, spiced jackfruit and tomato purée. Served with fresh mesclun and a drizzle of balsamic vinaigrette

FROM THE GRILL

Our selection of southland meat and fish complimented by a serving of homemade potato hash, seasonal vegetables, a choice of selected purée and sauce

Meat Selection

<i>Eye Fillet</i>	\$43
<i>Duck Breast</i>	\$43
<i>Venison</i>	\$43

Select your Purée

Balsamic onion purée | Parsnip purée | Kumara purée | Carrot purée

Select your Sauce

Red wine jus | Pomegranate jus | Peppercorn sauce | Bearnaise sauce

Fish Selection

<i>Catch of the Day</i>	\$39
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Select your Purée

Parsnip purée | Fennel purée | Carrot Purée

Select your Sauce

Roasted pepper sauce | Lemon butter sauce

Menu items are correct at time of publishing but may be subject to change. Bookings are essential- we are happy to cater for any allergies or special dietary requirements (e.g., gluten free) - just let us know.