



EVENING MENU

◆ ENTREE ◆

House-baked mini grain sourdough loaf w a selection of dips \$17.00

Duck liver pâté w ploughman's chutney, crisp crostini \$18.50

Salmon crudo w horseradish & chive mascarpone, green beans, & heirloom tomatoes \$24.00

Seared scallops & pancetta crisps w cauliflower purée, pickled raisins & salsa verde \$27.00

Beef rib-eye sliders w prawn & chorizo salsa, chipotle aioli \$25.00

Corn tortilla taco w roasted mushrooms & peppers, jalapeños, cashew & beetroot hummus \$24.00

◆ MAINS ◆

Chargrilled beef rib-eye w mushroom dauphinoise, aubergine rouille & almonds Za'atar, saffron emulsion, pan jus \$44.50

Roast pork belly w orange infused kumara, green tomato & ginger citrus relish, pan jus \$37.00

Pan seared market fish w sautéed perla potatoes, heirloom tomato salsa, beans, & baby spinach \$39.50

Seared venison striploin w beetroot & goat cheese stack, balsamic roasted pears \$42.00

Seared lamb rump & braised lamb rib w chargrilled pepper risotto, feta & capsicum salsa, madeira jus \$41.50

Kumara falafel rosti w borlotti beans mash, romesco & crisp capers, mizuna \$35.50

Please advise if you have any dietary requirements



◆ SIDES ◆

Shoestring fries w garlic aioli \$9.50

Israeli couscous & roasted vegetable salad w feta and spinach \$10.00

Roasted duck fat potatoes \$10.00

Green beans w garlic & almond slivers \$12.00

◆ DESSERTS ◆

Espresso crème brûlée w caramel & hazelnut chocolate coated bonbons & cherry nougat \$17.00

Summer berries cheesecake, vanilla crème pâtissière, strawberries & Pimms jelly \$17.00

Chocolate & caramel semifreddo w macerated berries, double chocolate macarons,
honey comb \$17.00

Whitestone cheese selection w pinot figs, honeycomb & fruit crostini \$26.00

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