

Entrées

Soup of the Day 19.5
(waiter to advise)

Prosciutto Bruschetta (v) 23.5
*Prosciutto Di Palma, ricotta,
roasted tomato, chilli oil*

Roasted Eggplant (v) 21.5
housemade hummus, criolla

Pork Rillet (ng) 25.5
boysenberry reduction, pickle mix

Mains

Lamb Ragu Gnocchi 34.5
*handmade sweet potato gnocchi,
spicy lamb ragu, pecorino*

Market Fish (ng) (POA)
*Chefs choice fish & accompaniments
(waiter to advise)*

Homemade Cannelloni (v) 35.5
*spinach & ricotta, blue cheese sauce,
toasted walnuts*

60 Day Dry Aged Sirloin (df/ng) 45.5
*250gm Sirloin, house chimichurri,
skin-on shoestring fries*

Slow Roasted Whole Lamb Shoulder to Share (ng) (POA)
950gm brined Hawkes Bay lamb, buttery mint jus, salsa verde - best served with one or more of our sides

Sides

Seasonal Salad (vg/ng) 16.5
mixed leaves, red onion, brown pear

Roasted Potatoes (ng) 19.5
Duck Fat Confit

Fried Brussel Sprouts (vg/ng) 17.5
truffle oil, pecorino

Steamed Broccoli (vg/ng) 18.5
roasted almond, infused lemon

Desserts

Affogato (v) 15.5
*espresso, vanilla bean ice cream,
brown sugar shortbread*

Sticky Toffee Pudding (v) 17.5
vanilla bean ice cream

Apple Crumble Spring Roll (v) 18.5
vanilla bean ice cream

Hazelnut Crème Brulee (v) 19.5
house gelato

Dietaries: v = vegetarian / vg = vegan / df = dairy free / ng = not made with gluten