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# Dinner Menu

Entre es

Baguette 10

Garlic roasted baguette

Bruschetta 14

Topped with vine ripened tomatoes, basil, feta, balsamic reduction and olive oil

Pork Belly and Scallops 21

Twice cooked pork belly, seared scallops, celeriac puree, apple and herb petite greens

Crumbed Lambs Brains 18

Mushroom duxelle, port jelly, crisp prosciutto and bacon verjus vinaigrette

Pumpkin and Ricotta Ravioli 19

Sautéed in a burnt brown butter, crumbed goats cheese, wilted spinach and walnuts

Seared Blue Cod 19

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Crispy capers, citrus beurre blanc, courgetti, lemon fondant

AngusPure Beef 19

Seared fillet, spiced carrot, roasted shallot and chimichurri

Duck Liver Parfait 19

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Red wine poached pear, date chutney and lavosh

Mains

Market Fish 36

Delivered fresh every day &ndash; please enquire

Pork Cutlet 36

Sous vide pork cutlet with ginger, maple sweet potato, apple and fennel slaw, hoisin plum sauce

ANZCO Lamb Shoulder 36

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Slowly braised lamb on the bone, roasted garlic creamy mash, mushy peas, lamb jus

Akaroa Salmon 35

Crispy skinned fillet, saffron braised fennel, romesco, broccolini, mint and coriander yoghurt dressing

Cornfed Free Range Chicken Supreme 35

Mushroom risotto, buttered leeks, thyme and garlic jus

Confit Duck Salad 26

Mixed greens, orange, apple and parmesan, maple dressing

Three Cheese Aubergine Roulade 28

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Roasted vine tomato, peperonata, basil oil

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## AngusPure Steaks

Eye Fillet 200g | 36 . 300g | 40

The tenderest cut

Scotch Fillet 300g | 35

Award winning. Tasty and juicy

Sirloin (Porterhouse) 300g | 34

Full bodied, slightly firmer texture

T-Bone 500g | 45

Sirloin on one side and a small fillet on the other

OP Rib 500g | 44

Scotch fillet served on the bone (30 minute cooking time)

Add

Salt and pepper prawns 4 prawns 8

All steaks served with seasonal vegetables, red wine jus and your choice of potato and one sauce OR butter

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Potatoes

Creamy mash

House fries

Minted baby gourmet

Au Gratin with parmesan

Sauces

Be arnaise

Horseradish

Green peppercorn

Blue cheese

Mushroom

Mustards: Hot English, Wholegrain or Dijon

Butters

Sage, sea salt and roast garlic

Cafe de Paris

Garlic

Truffle

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## Sides 6.5

Baby peas, bacon, white wine

Panko crumbed onion rings with aioli

Roast garlic mushrooms

Garden salad with raspberry vinaigrette

Roasted pumpkin, cumin

Mac & cheese with bacon 7.5

Rocket, pear, walnut and parmesan salad

## 5.5

Aberdeen fries

Potato Au Gratin with parmesan

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Minted Baby gourmet

Roasted garlic creamy mash

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