
Dinner Menu

Entrées

Baguette
10

Garlic roasted baguette

Bruschetta 14

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

Soup of the Day 12

Salmon 18

Honey
marinated salmon with beetroot puree, petit salad and ginger mayonnaise

AngusPure 18

Seared
marinated fillet with sweet potato, coriander, radish, green onion and soy
& ginger glaze

Prawns 19

Sautéed

and tossed in a butter sauce with a hint of pernod. Plum tomatoes, kalamata olives, garlic and a little chilli. Served with crusty bread

Gnocchi 18

Potato

and parmesan gnocchi with roasted capsicum, tomatoes, pumpkin and sage beurre noisette

Duck Liver Parfait 19

Red

wine poached pear, date chutney and lavosh

Mains

Pork Belly

36

Twice cooked

free range pork with celeriac puree, waldorf salad, potato beignet and apple cider jus

ANZCO Lamb Rump 36

Served

with duck fat potato, baby vegetables, peas, feta, crumbed sweetbreads and mint lamb jus

Chicken 35

Free range chicken breast stuffed with mozzarella and spinach. Dauphinoise potato, roast vine tomato, mushroom and

bacon sauce

Fish
of the Day 36

Pan roasted with saffron infused
potatoes, courgettes and braised fennel. Finished with a crustacean sauce and sauce
vierge

Venison 40

NZ venison short loin served with
kumara, red wine shallot, baby beets, wilted spinach, port jus and apple
blackberry chutney

Mushroom
Risotto 26

Prosciutto, baby rocket and shaved
parmesan

Cajun
Chicken Salad 24

Mixed greens, puffed quinoa, cherry
tomatoes, red onion, avocado. Served with lime mayonnaise

The Grill

Eye Fillet 200g | 36

The tenderest cut 300g | 40

Scotch Fillet 300g | 36

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

Potatoes

Sauces

Butters

Roasted garlic creamy mash

Béarnaise

Sage, sea salt and roast garlic

House fries

Horseradish

Café de Paris

Minted baby gourmet

Green peppercorn

Garlic

Au Gratin with parmesan

Blue cheese

Truffle

Mushroom

Mustards: Hot English,

Wholegrain or Dijon

Sides 6.5

5.5

Steamed broccolini, roasted almonds & lemon olive oil

Aberdeen fries

Baby peas, bacon, white wine

Potato Au Gratin with parmesan

Baby beets, hazelnuts, goat cheese

Minted Baby gourmet

Panko crumbed onion rings with aioli

Roasted garlic creamy mash

Roast garlic mushrooms

Garden salad with raspberry vinaigrette

Rocket, pear, walnut and parmesan salad

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