
\$50 Main & Starter

Starters

Duck liver parfait with red wine
poached pear and date chutney.

Served with lavosh

Bruschetta topped with vine ripened tomatoes,
basil, feta, balsamic reduction and olive oil.

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

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

Mains

AngusPure eye
fillet resting on a garlic potato mash, portobello
mushroom, béarnaise and red wine jus

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

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

House made potato and parmesan gnocchi
with cherry tomatoes, pumpkin, spinach and sage beurre noisette

