
\$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

Akaroa salmon served with baby beets, courgette and dill yoghurt

Slowly braised Angus Pure beef cheek with red wine jus, beetroot and horseradish puree

Mains

Angus Pure eye fillet resting on a garlic potato mash, wilted spinach, salt and pepper prawns, béarnaise and red wine jus

Market fish of the day with cauliflower puree, courgettes, dauphine potato, citrus beurre blanc and sauce vierge

Free range chicken breast, stuffed with mozzarella, tomatoes and spinach. Served with roasted capsicum, chorizo, dauphine potato, salsa verde and jus

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