



entrées

Chef's soup of the day served with ciabatta bread	\$9
Artesian "Hot bread loaf" served with whipped garlic butter and flaky sea salt or olive oil with balsamic	\$6 \$6
Oysters natural with yuzu chilli dressing (6)	\$25
Oysters Kilpatrick (6)	\$27
Chicken laksa with chicken filled gyoza, udon noodles and crispy shallots	\$14
Yellow fin rare seared tuna scattered with popped wild rice lemon, cucumber and Wasabi mascarpone	\$16
Fried Zany Zeus Haloumi, red onion filo parcel, toasted pine nuts, rocket and honey comb	\$13
Twice cooked Pork belly, apple and wasabi puree, cos and apple salad, toasted pine nuts with micro coriander	\$15
Crispy fried calamari, on chorizo cannellini purée, broad bean and tomato concasse with spiced butter reduction	\$14
Pan Seared Alaskan scallops with pumpkin puree, goat cheese and risotto croquette, fennel lemon salad with toasted karengo	\$18



mains

Pan roasted Hapuka with prawn crust, orange chilli broth, bok choy with oyster and shitake mushrooms	\$34
Pan seared salmon with bok choy, miso braised lentils, feta cheese, baby beetroot salad and yuzu hollandaise	\$29
Char grilled beef fillet with potato fondant stuffed with blue cheese, roasted vine tomato, seasonal green and confit garlic jus	\$34
Pork scotch fillet with kumara whip, broccolini, sautéed oyster mushrooms, apple and chilli jam and red wine jus	\$32
Oriental infused chicken on crushed potato with crème fraiche, fresh snow pea tendrils salad and red wine jus	\$32
Buffalo mozzarella on babaganush with puff pastry, seasonal greens, olive salsa, peppered tomatoes, basil and cress salad	\$28
Linguine, thyme chicken, marinated sesame beans, cherry tomatoes, pickle garlic and stuffed pepper dews	\$28
Braised lamb shanks with boxti, mustard reduction sauce and potato crisps	Single serve \$25 Double serve \$35

sides

Green leaf salad with Pecorino cheese	\$7.5
Chunky steak fries	\$7.0
Steamed vegetable of the day with olive oil	\$7.0
Boxti mash potatoes with chives	\$7.0



desserts

Valrhona chocolate fondant, vanilla bean ice cream, angel hair with liquorice paste	\$16
Summer berry mille feuille, lemon curd with balsamic and raspberry glaze	\$14
Orange marmalade brulee with orange polenta cake and lemon mascarpone	\$13
Almond 'n' Macadamia Baklava with rhubarb chilli compote, poached rhubarb, vanilla bean yoghurt ice cream	\$15
Lime 'n' Cardamon crème caramel with citrus salad tossed in lemongrass and verjuice syrup with nut brittle	\$13
Valrhona orange 'n' milk chocolate tart with pistachio sabayon, cinnamon and chocolate sauce, pistachio sable with milk honey sorbet	\$16
Ice cream sorbet selection served with macadamia tuile	\$12
Aged blue cheese, stone fruit chutney, walnut bread	\$14
Creamy brie cheese, stone fruit chutney, walnut bread	\$14