



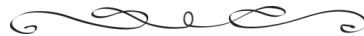
\$75 pp

Soupe du jour

Gremolata crumbed calamari, sauce tartare and lemon

Karengo hot smoked Southland salmon with potato and watercress salad

Venison carpaccio, Parmigiano, micro herbs and red pepper dressing

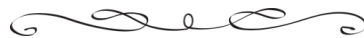


Fillet béarnaise with fries and red wine jus

Roasted poisson du jour, saffron and prawn ravioli, peas and lemon butter nage

Braised lamb shank, potato mash, lentil sauce and minted peas

Quattro tomato tart with onion puree, bocconcini and wild rocket



Crème Brulee with poached seasonal fruit

Profiteroles, Baileys ice cream and chocolate sauce

Macadamia and chocolate semifreddo with caramelised honey pears

Warm orange and almond cake with crème fraiche ice cream