



Dinner Menu

Mains

Pan-Seared Salmon

with pea puree, pommes dauphine & beurre blanc sauce GF option only in advance \$38

New Zealand Eye Fillet

pan-seared & roasted beef, confit carrots in thyme butter, baked courgette, pommes dauphine, roasted mushroom topped with persillade & beef jus GF \$39

Market Fish of the Day

with pea puree, pommes dauphine & beurre blanc sauce GF option only in advance \$38

South Otago Lamb Rump

pan-seared & roasted lamb with smoked cheese crust, sweet potato, green beans and red currant jus DF avail \$38

Seafood Linguini

local mussels, salmon, scallops, white fish & squid in a white wine butter sauce with crispy capers DF avail \$34

Creamy Parmesan Polenta

served with confit carrots in thyme butter, baked courgette, roasted mushroom drizzled with persillade Veg/ GF \$32

Sides

Seasonal Vegetable GF/DF/Veg

Dukkah, sweet potato & feta salad with lemon dressing GF/Veg

Rosemary Fries with aioli GF/DF

All \$9 each

** Please advise your wait staff of any allergies or special dietary requirements you may have, as we will gladly do our best to accommodate these. 10% surcharge on Public Holidays