

EXPRESS MENU

Two Course \$45pp

SERVED 11:30AM-2:00PM & 5:30PM-6:30PM. DESIGNED FOR A 45-60 MINUTE SITTING



DESSERT

ENTREE

BEEF RAGU

Beef ragu, pasta, stracciatella

POTATO SOUP

Potato soup, blue cheese, caramelised onion toastie

A choice of one

PLEASE SEE DESSERT MENU

Additional \$18

Please note this will increase your sitting time to over 60 minutes

MAIN

SALMON

Confit salmon, bulgar wheat, spiced roasted onion, chermoula

PORK

Crispy pork terrine, pumpkin cream, rocket, pumpkin seed pesto

A choice of one

LUNCH & DINNER

A la carte

SERVED 11:30AM - 3:00PM / 5.30PM - LATE

SNACKS

SOUDOUGH FLATBREAD

Sourdough flatbread, pumpkin molasses, burnt butter, sage

V, Nut Free, G/F option available

PRAWN BUN

Prawn bun, paua xo sauce, saffron mayonnaise (each)

Nut free, D/F

MUSHROOM RAGOUT

Mushroom ragout, parmesan custard, polenta chip (2 pieces)

V, G/F

MARKET FISH

Fish of the day, confit calamari, fennel, chorizo chutney, squid ink sauce

G/F, Nut free

PORK

Roasted pork scotch, crispy pork belly, gentleman's relish, rocket pesto, glazed swede

G/F

BEEF FILLET

Eye Fillet, celeriac barigoule, wilted garlic spinach, whipped semolina, truffle jus

Nut free, Egg free

VENISON

Venison, beetroot terrine, caraway crème fraiche, black garlic, candied walnuts

G/F

CHOCOLATE POT

Chocolate pot, pretzel ice cream, hazelnut praline

V, G/F

ARI'S BOMB ALASKA

Financier, mascarpone & date coconut ice cream, walnut jam, toasted coconut

G/F

PETIT FOUR

Early Grey truffle, pate de fruit, shrewsberry marshmallow (pp)

Nut free

CHEESES

All cheese served with jam, honeycomb and seeded lavosh.

1 Cheese \$18 / 2 Cheeses \$25 / 3 Cheeses \$35

Selection from:

"Hohepa" Blue / "Craggy Range Sheep Dairy" Cumin Danbo / "Over The Moon" Goats Brie

V, G/F

Vegetarian menu available upon request

STARTERS

POACHED PRAWN TARTARE

Ajo blanco, granny smith apple, chilli, smoked almonds

G/F, D/F

BROWN BUTTER CARROT

Pickled baby carrots, caramelised onion, chicken skin crumb, feta foam

G/F, Nut free

RABBIT PASTA

Confit rabbit, garganelli pasta, white sauce, green beans, pecorino cream

Nut free

SIDES

SAUTÉED GREENS

Sautéed winter greens, fried garlic, anchovy dressing

G/F

POTATO DAUPHINOISE

Potato Dauphinoise

V, G/F, Nut free

MAINS

DESSERTS

