DUCK

CHEESES



EXPRESS MENU

Two Course \$45pp

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

ASPARAGUS

Sautee asparagus, pecorino cream, lemon, pangrattato

CROQUETTE OF THE DAY Please see waiter for description

A choice of one

PLEASE SEE DESSERT MENU

Additional \$18

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



MARKET FISH

Market fish, vichyssoise sauce, mussel emulsion

LAMB RUMP

RESTAURANT

Lamb rump with chickpea, coriander, olive and almond fricassee

A choice of one

LUNCH & DINNER

A la carte

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

CIABATTA Zara's ciabatta, pumpkin molasses, burnt butter, sage V, Nut Free, G/F option available	14
PRAWN BUN Prawn bun, paua xo sauce, saffron mayonnaise (each) Nut free, D/F	9
MUSHROOM RAGOUT Mushroom ragout, parmesan custard, polenta chip (2 pieces) V, G/F	6
MARKET FISH Fish of the day, confit calamari, fennel, chorizo chutney, squid ink sauce G/F, Nut free	40
PORK Roasted pork scotch, crispy pork belly, gentleman's relish, rocket pesto, glazed swede G/F	38
LAMB Lamb rump, green beans, olive tapenade, muhammara, balsamic jus G/F. D/F	42

N/F DELICE 18 Chocolate pave, cherries, coffee cream, rice bubbles, cherry sorbet G/F SUMMER FLING 18

Duck breast, braised duck leg in kataifi, endive, fried chickpea, duck sauce

Strawberries, pistachio and rosewater cheesecake, caramelised milk crumb, milk sorbet PETIT FOUR 14 Rotating flavours Nut free

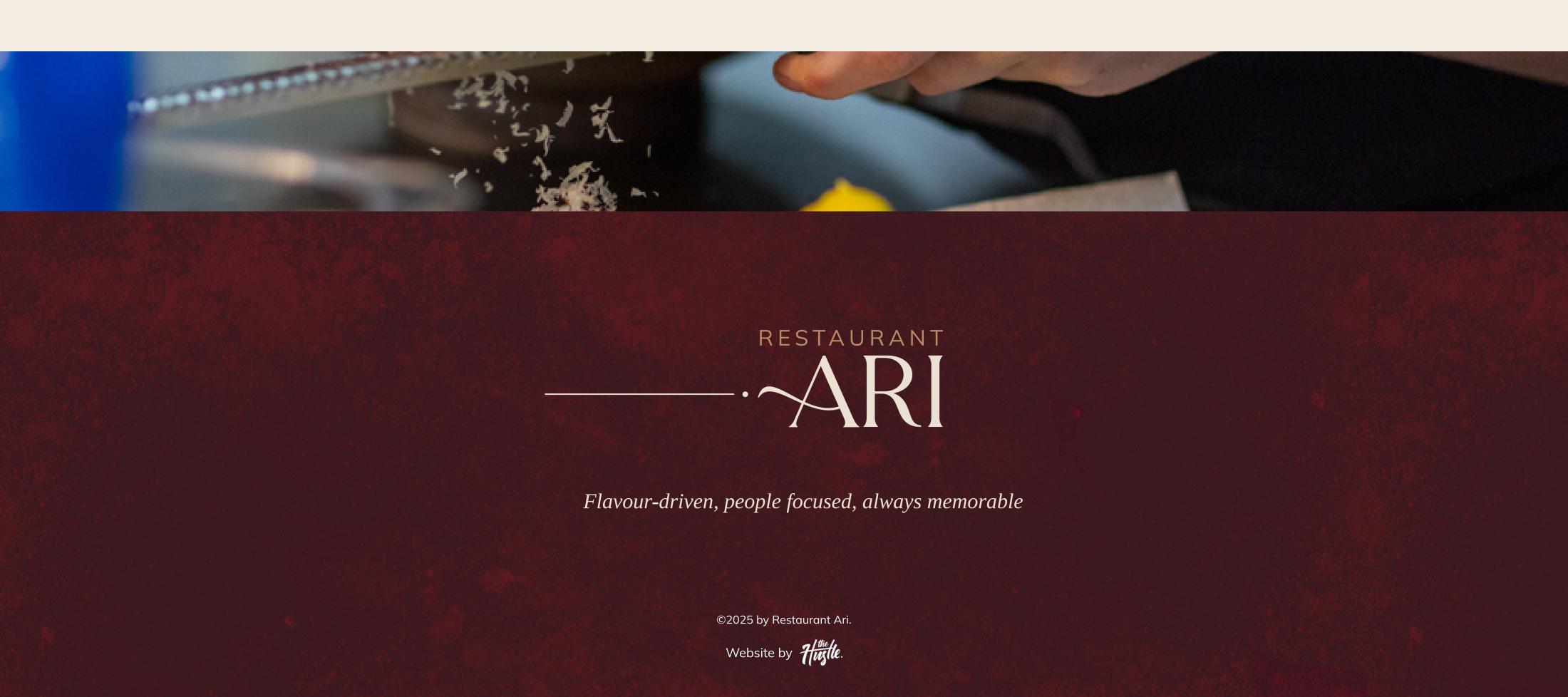
Served with jam, honeycomb and seeded lavosh.

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

Selection of - "Hohepa" Blue / "Craggy Range Sheep Dairy" Cumin Danbo / "Over The Moon" Goats Brie V, G/F

Vegetarian menu available upon request. A selection of After Dinner Drinks available

POACHED PRAWN TARTARE	
Ajo blanco, granny smith apple, chilli, smoked almonds	
G/F, D/F	
ASPARAGUS	
Sauteed asparagus, mussel escabeche & emulsion, bottarga, pangrattato	
Can be G/F, NF	
RABBIT PASTA	
Confit rabbit, garganelli pasta, white sauce, green beans, pecorino cream	
Nut free	
SUMMER SALAD	
Mixed leaf salad, kombu chardonnay dressing	
BEEF FAT POTATOES	
Beef fat roasted potatoes, rosemary, chilli mayonnaise	
G/F, N/F	



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