

EXPRESS MENU

Two Course \$45pp

SERVED 11:30AM-2:00PM DAILY AND PRE-THEATRE ON SELECT NIGHTS. DESIGNED FOR A 45-60 MINUTE SITTING

VENISON TARTARE

Venison tartare, spicy tomato sauce, parsley & shallot salad, horseradish cream
DF, GF, NF

PANFRIED SCALLOPS

Panfried scallops, kataifi, artichoke, lemon dressing
NF, Can be GF/DF

A choice of one

PLEASE SEE DESSERT MENU

Additional \$18

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

MARKET FISH

Steamed market fish, parsley risotto, gremolata
GF, NF

DUCK

Duck leg & lentil parcel, pumpkin puree, dried apricot
GF, NF, Can be DF

A choice of one



LUNCH & DINNER

A la carte

SERVED 11:30AM - 3:00PM / 5:30PM - LATE

SOURDOUGH

Dark rye seeded sourdough, dark beer & malt glaze, caramelized onion butter
V, NF, G/F option available

5 pp

PARFAIT

Duck liver parfait, preserved spiced apricots, kataifi nest (2 pieces)
G/F, N/F, D/F

13

GOUGÈRE

Gougères with porcini custard, rhubarb and tarragon jam (2 pieces)
NF

6

MARKET FISH

Today's market fish, scallops, artichoke cream, grenobloise, artichoke chips
NF, can be DF & G/F

42

DUCK

Duck breast, persimmon, fesenjān sauce (walnut + pomegranate), roasted pumpkin
G/F, D/F

44

PORK

Pork chop, braised cabbage, warm spiced quince, bordelaise, apple ketchup
G/F, N/F, can be D/F

44

BRAISED BEEF

Glazed beef parcel, silverbeet, parsley risotto, gremolata, puffed rice
G/F, N/F, can be D/F

42

VEGETARIAN

A la carte

SERVED 11:30AM - 3:00PM / 5:30PM - LATE

SOURDOUGH

Dark rye seeded sourdough, dark beer & malt glaze, caramelised onion butter
V, N/F, G/F option available

5 pp

JUNIPER ROASTED BEETROOT

Pinenut cream, spiced apricot, kataifi nest (2 pieces)

10

GOUGÈRE

Gougères with porcini custard, rhubarb and tarragon jam (2 pieces)
NF

6

ROASTED PUMPKIN

Saffron braised cabbage, persimmon, spiced quince, hazelnuts
G/F, NF

36

PAN-FRIED HALLOUMI

Parsley risotto, gremolata
G/F, NF

36

GLAZED LENTIL PARCEL

Silverbeet, artichoke cream, artichoke chips
G/F, NF

36

Items can be made vegan when possible

DESSERT

SERVED 11:30AM - 3:00PM / 5:30PM - LATE

CRUMBLE

Apple & feijoa crumble, toasted rice & cardamom parfait, green apple and basil sorbet, rosemary & honey gel
Can be G/F

18

CHOCOLATE POT

Salted caramel ice cream, poached pears, candied cacao nib
G/F, NF

18

PETIT FOUR

Rotating flavours
Nut free

14

CHEESES

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

A selection of After Dinner drinks available

MAIN

STARTERS

SIDES

FIG TART

Te Mata Figs, braised endive, Camembert, candied walnuts

24

OCTOPUS

Tomato-marinated & charred octopus, kumara miso puree, parsley & shallot salad, toum
G/F, NF

27

CARPACCIO

Black pepper venison carpaccio, pinenut cream, pickled beetroot
G/F, can be D/F

25

SALAD

Mixed leaf salad, kombu chardonnay dressing
D/F, Can be G/F on request

13

BEEF FAT POTATOES

Beef fat roasted potatoes, rosemary, chilli mayonnaise
G/F, Can be N/F & D/F

13

STARTERS

SIDES

CHARRED KUMARA

Miso sour cream, parsley & shallot salad, toum
V, Can be D/F, N/F, G/F

21

FIG TART

Te Mata Figs, braised endive, Camembert, candied walnuts
V

24

ALAD

Mixed leaf salad, kombu chardonnay dressing
V, N/F, Can be G/F

13

ROSEMARY ROASTED POTATOES

Rosemary roasted potatoes, chilli mayonnaise
V, G/F, NF

13

