



PREMIUM \$89

Handcrafted bread
whipped brown butter

ENTRÉES

Burrata
winter beetroot, persimmon, walnut granola

Line-caught trevally
cucumber juice, chilli, rye lavosh, buttermilk, dill

MAINS

Slow-cooked chicken breast
forest mushroom, pearl onion, Marsala

Day-boat caught fish
roast celeriac and purée, shrimp, Pernod butter

Roasted butternut squash risotto
pea-shoot pesto, Pecorino, pumpkin seeds

Served to the table
*gem lettuce wedge, 'caesar', bacon brioche, pickled anchovy
french fries*

DESSERT

Whipped hazelnut panna cotta
frozen chocolate mousse, mandarin, hazelnut caramel

Feijoa pavlova
coconut crèmeux, feijoa sorbet, wild hibiscus bubbles



ELITE \$99

Handcrafted bread
whipped brown butter

ENTRÉES

Burrata
winter beetroot, persimmon, walnut granola

Salt and chilli squid
mint + fish sauce dressing, coriander, lime

'Duck on toast'
confit leg rilette, parfait, pickled cherry, pistachio

Scorched beef tartare
soft + cured yolk, Jerusalem artichoke

MAINS

Slow-cooked chicken breast
forest mushroom, pearl onion, Marsala

Day-boat caught fish
roast celeriac and purée, shrimp, Pernod butter

Free-range pork belly
brussels sprouts, pancetta, mustard

Roasted butternut squash risotto
pea-shoot pesto, Pecorino, pumpkin seeds

Savannah eye fillet
agria potato purée, goat's cheese, chive and truffle butter

Served to the table
*gem lettuce wedge, 'caesar', bacon brioche, pickled anchovy
slender stem broccoli, blue cheese butter, toasted hazelnuts
french fries*

DESSERT

Valrhona chocolate tart
dulce de leche, malt powder, milk ice cream

Feijoa pavlova
coconut crèmeux, feijoa sorbet, wild hibiscus bubbles



ROYAL \$109

Handcrafted bread
whipped brown butter

ENTRÉES

Burrata
winter beetroot, persimmon, walnut granola

Salt and chilli squid
mint + fish sauce dressing, coriander, lime

Smoked pig's cheek
Atlantic scallop, apple, hazelnut, tamarillo ketchup

Scorched beef tartare
soft + cured yolk, Jerusalem artichoke

Locally caught kingfish
green olive, 'gentleman's relish', capers, lemon pickle

MAINS

Slow-cooked chicken breast
forest mushroom, pearl onion, Marsala

Day-boat caught fish
roast celeriac and purée, shrimp, Pernod butter

Free-range pork belly
brussels sprouts, pancetta, mustard

Roast butternut squash risotto
pea-shoot pesto, Pecorino, pumpkin seeds

Savannah eye fillet
agria potato purée, goat's cheese, chive and truffle butter

Te Mana lamb rump
roasted beets, smoked 'ajo blanco', dukkah

Served to the table
*gem lettuce wedge, 'caesar', bacon brioche, pickled anchovy
slender stem broccoli, blue cheese butter, toasted hazelnuts
french fries*

DESSERT

Valrhona chocolate tart
dulce de leche, malt powder, milk ice cream

Rhubarb and custard 'sandwich'
vanilla ice cream, white chocolate, rhubarb gel, basil

Selection of local artisan cheese & preserved fruit
- supplement \$5