



DINING MENU

A LA CARTE 5:30PM – 10:00PM

ENTRÉE

SOUP OF THE DAY	18
Made using only the freshest ingredients, served with a bread roll	
ARANCINI	23
Sundried tomato, cheese, risotto dusted in parmesan	
CAESAR SALAD	21
Crisp lettuce, bacon, croutons, anchovies, garlic dressing, shaved parmesan & soft poached egg	
Add chicken	6
<i>Gluten free option available</i>	
THAI BEEF SALAD	23
Asian slaw, pickle cucumber, bamboo shoot, mint, birds eye chili, coriander	

MAINS

LAMB SHANK <i>gf</i>	49
Root vegetables, mashed truffle potato, minted peas, and Pinot Noir jus	
BEEF EYE FILLET <i>gf</i>	49
Kawakawa rub 200g fillet, mashed truffle potato, charred broccolini, jus	
BUTTER CHICKEN	37
Served with fragrant basmati rice, poppadum, pickle, raita & naan	
MOMO <i>veg/df</i>	26
Nepalese Dumpling filled with carrot, cabbage, shiitake mushroom, with tomato & sesame broth	

SWEET TEMPTATION

CHOCOLATE FONDANT <i>veg</i>	19
Goey chocolate center served with vanilla ice cream	
ICE CREAM CHEESE CAKE <i>veg</i>	19
Zesty creamy vanilla cheesecake sitting on a bed of cinnamon crumble	