



À la Carte MENU

5:30pm-10:00pm

ENTRÉE

SOUP OF THE DAY

Made using only the freshest ingredients, served with a bread roll

CAESAR SALAD

Crisp lettuce, bacon, croutons, anchovies, garlic dressing, shaved parmesan & soft poached egg

- Add chicken

Gluten-free option available

THAI BEEF SALAD

Asian slaw, pickled cucumber, bamboo shoot, mint, birds eye chili, coriander

23

26

8

26

MAINS

LAMB SHANK • GF

Root vegetables, mashed truffle potato, minted peas, & pinot noir jus

55

BEEF EYE FILLET • GF

Kawakawa rub 200g fillet, mashed truffle potato, charred broccolini, jus

55

BUTTER CHICKEN

Served with fragrant basmati rice, poppadum, pickle, raita & naan

46

MOMO • VEG/DF

Nepalese dumpling filled with carrot, cabbage, shiitake mushroom, with tomato & sesame broth

33

SWEET TEMPTATION

CHOCOLATE FONDANT • VEG

Goosey chocolate center served with vanilla ice cream

22

ICE CREAM CHEESE CAKE • VEG

Zesty creamy vanilla cheesecake sitting on a bed of cinnamon crumble

22

OUR DAILY BUFFET HAS SOMETHING FOR EVERYONE

Start with a fresh selection of chilled seafood, including prawns, salmon, and oysters, complemented by seasonal salads.

Enjoy a rotating selection of hot mains, featuring a classic roast carvery and a variety of chef-prepared dishes designed to delight your taste buds.

Finish on a sweet note with an irresistible spread of desserts, cakes, and delicate patisserie treats.

Open daily for Dinner 5.30pm-8.30pm

We will do our best to accommodate all dietary requests; however, we cannot guarantee that any item will be completely allergen-free due to the risk of cross-contact.

GF GLUTEN-FREE • DF DAIRY-FREE • VEG VEGETARIAN