

FNTRÉF



ENTRÉE		FROM THE GRILL	
Pane di Casa, cultured butter	7.5	Meat sourced and aged by Vics Meats	
Baked oysters, spicy butter, with parmesan crumb	7 EACH	300g, + Diane sauce 600g + Diane sauce	M M
Mt Zero olives - warm	10	oody + Dialie Sauce	IvI
Caramelised onion and hummus, zaatar	14		
Chorizo croquettes, aioli	14	SIDES	
Golden polenta chips, parmesan, truffle mayonnaise	13	Shoestring fries Tote garden salad, tarragon dressing	12
Cured meats – todays selection	20		12
Burrata, eggplant, olives, capers, parsley chard bread	27	Broccolini, crumbed fetta, preserved lemon dressing	12
Golden squid, spiced aioli, lemon	23	Paris mash	12
Roasted cauliflower, currant & pine nut empanada	14	Roast pumpkin, smokey paprika, garlic yogurt	12
Prawn, bisque, tobika green oil, grilled bread	30		
		DESSERT	
MAIN		Sticky date pudding, caramel sauce,	15
Crispy skinned New Zealand salmon, roast tomato and capsicum puree, broccolini	47	vanilla gelato Tiramisu, mascarpone cream, espresso-	15
Grilled Borrowdale Park pork cutlet, Paris mash,	39	soaked biscuits	4.5
roasted parsnip, jus gras		Yuzu cheesecake, Blood orange, mandarin	15
Double cheeseburger, bread and butter pickle, fries	25		
Cauliflower pithivier, harissa cauliflower puree	28	KIDS MENU	
Roast ½ free range chicken, potato gratin, pumpkin puree, Dutch carrots	40	Cheeseburger, fries	15
Steak frites 200g, herb & horseradish butter	37	Spaghetti, Napoli, parmesan	15
Crayfish, spaghetti cherry tomato, chili, garlic bisque	MP	Minute steak, fries, mixed salad	15
Chickpea gnocchi, roast pumpkin, puffed rice, pepita,	30	Fish and chips	15
Reggiano		Vanilla ice cream	8
Lasagna, Black Angus Bolognese, Scamorza Bianca, basil	30	Ice cream sandwich	10

Please inform our friendly staff of any dietary requrements. While we will endeavour to accommodate different dietary requirements, we cannot guarantee allergy-free meals due to the potential of trace allergens in the working environment and supplied ingredients. Dishes may contain traces of nuts.