









Bruschetta with artichoke, chimichurri & roasted almonds \$15

Large Plates

Pappardelle with venison meatballs in a Pomodoro sauce and parmesan \$25

Pan seared John Dory, with cauliflower puree, courgettes, sweet corn, a scallop garnish with a salsa Verde \$39

Hawks Bay Lamb rack with a macadamia crust, creamy mash, silver beat, snow peas, garlic & thyme jus \$42

Scotch Fillet aged for 55 days served with duck fat potatoes, broccolini, garlic & thyme jus \$39

Risotto with prawns, butternut, fresh peas, cherry tomatoes, mushrooms & parmesan \$32