



BRUNCH

Multigrain toast, raspberry jam, butter
\$5.50

Fresh fruit, yoghurt, honey
\$15

Swiss muesli, yoghurt, poached rhubarb, toasted coconut
\$13

Eggs benedict
\$17

Eggs florentine
\$17

French toast, bacon, banana, maple syrup
\$18

Kedgerie, spiced rice, smoked chilli fish, poached egg, garlic bread
\$18

Crispy spring onion potato cake, spinach, smoked salmon, poached egg, chilli crème fraiche
\$20

Kumara hash, crispy bacon, wilted spinach, poached egg, hollandaise
\$19

Pork and fennel sausages, roasted garlic potato mash, caramelised onion, apple, jus
\$21

Portobello mushroom, brie, macadamia thyme crumble, garlic ciabatta, cranberry relish
\$19

Omlette, smoked salmon, spring onion, spinach, dill, feta, roasted tomato, hollandaise, toast
\$19

Crêpes, lemon curd, blueberries, anglaise, pistachio
\$18

Big breakfast, bacon, tomato, mushroom, potatoes, kransky sausage, poached eggs, toast
\$21.50





BRASSERIE

Soup of the day, ciabatta, butter
\$14.50

Chicken liver paté, crostini, whiskey port figs
\$16.50

Taste plate for two
\$26.50

Bruschetta, prosciutto, goats cheese, pecan, tamarillo jam, baby cress
\$19

Beef medallion, smoked blue cheese butter, potato lyonnaise, honey carrots, jus
\$28.50

Crispy five spice duck leg, shiitake pilaff, bok choy, jus
\$29

Seared salmon, fiery red rice salad, caramelised beetroot, feta, green goddess dressing
\$28.50

Vietnamese curry, chicken, lemongrass, chilli, noodles, baguette
\$28.50

Seared beef salad, fried brie, roasted pear, orange balsamic vinaigrette, garlic ciabatta
\$27.50

Roasted garlic arancini, puttanesca, mozzarella, courgette, rocket
\$26.50

Linguini, thyme chicken, prawns, toasted almonds, vinaigrette, parsley pesto, parmesan, lemon
\$27.50

Lamb shank pie, kumara puree, buttered peas, mint, jus
\$28.50

Sesame crumbed fish, pineapple cashew ginger slaw, homecut fries, tartare, lemon
\$27.50

Fries, lemon aioli
\$9

BYO SERVICE \$7 PER BOTTLE

