

## *Fruits of the sea & land*

Escabeche, compressed apple & dukkah	23
Curried parsnip, coriander, fennel, crispy chickpeas & almonds	24
Smoked steak tartare & tarragon cracker	24
Duck liver parfait, pickled mustard seeds & grilled bread	23
Cider battered oysters, sambal, parsley & anchovy	32
Potato gnocchi, squid bolognese, venison & parsley	24/36

## *Mains*

Forest mushroom risotto, seaweed & mushroom cereal	26
Blackened Bengal spiced fish & green goddess	33
Cider battered fish, chips & parsley sauce	35
Seared fish, confit fennel, peanut crumb & anchovy cream	38
Red wine poached fish, bacon, mushroom & pickled onion	38
Steak au poivre & chips	44
Chateaubriand for two & seaweed braised potatoes	50pp

## *Sides*

Bread & butter	
Garden salad	
Market vegetables	
Chips	

## *Desserts*

Almond financier, poached pear & mascarpone custard	18
Lime panna cotta, coconut, earl grey & burnt meringue	19
Chocolate Nemesis, yoghurt & mandarin granita	19
Apple baked Alaska	21

## *Cheese*

15 / 28 / 40

Cranky Goat Old Tomme - A hard cheese but with a soft texture it is sweet and nutty.  
Thorvald Devotion - A sheeps milk semi-soft washed rind Reblochon style cheese.  
Little River Estate Tasman blue - A cows milk blue cheese, creamy and rich with spicy notes.  
Moody Cow Sandon - White rind and dusted in ash, soft smooth centre and an earthy flavour  
Moody Cow Bob - Small white rind cheese, thick and creamy, slight hay flavour