



SET MENU 3

\$66 – 2 courses / \$84 – 3 courses

ENTRÉE – to SHARE

THE NO.4 “PLANK” GF*/ DF*/ VG*

BBQ CHICKEN WINGS, PAN SEARED CALAMARI, CHICKEN LIVER
PARFAIT, VEGETARIAN DUMPLINGS, BANG BANG CAULIFLOWER,
CURED MEATS, CHEESE, KUMARA WEDGES, MARINATED OLIVES,
HOUSE DIPS, BREAD

MAIN

TODAY’S FISH OF THE DAY

SEASONALLY INSPIRED

SLOW COOKED LAMB SHOULDER GF

SWEET POTATO MASH, SAUTEED WINTER GREENS, TZATZIKI, JUS

PORK SCHNITZEL DF*

CRUSHED APPLE JAM, FRIED EGG, CAPERS, PARMESAN, PICKLED
FENNEL SALAD, HOUSE CUT FRIES, JUS

200G FILLET STEAK GF* / DF*

TRIPLE COOKED DUCK FAT POTATOES, GREENS, HOUSE JUS,
SERVED MEDIUM RARE

Served with greens salads to share

DESSERT

DARK CHOCOLATE CAKE GF / DF* / CONTAINS NUTS

DARK CHOCOLATE SHARDS, ORANGE MARSCAPONE, FREEZE
DRIED RASPBERRIES, TOASTED ALMONDS

WINTER FRUIT CRUMBLE DF / CONTAINS NUTS

VANILLA ICE CREAM

LEMON SYRUP CAKE

MERINGUE, LEMON & LIME CURD, CHANTILLY CREAM