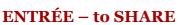
SET MENU 3 \$66 – 2 courses / \$84 – 3 courses



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

4

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