



SET MENU 3

SHARED ENTREE

THE PLANK GF*/ DF*/ VG*

BBQ CHICKEN WINGS, PAN SEARED CALAMARI, CHICKEN LIVER PARFAIT,
VEGETARIAN DUMPLINGS, BANG BANG CAULI, PORK BITES, CURED MEATS, CHEESE,
KUMARA WEDGES, MARINATED OLIVES, HOUSE DIPS, BREADS

MAIN

TODAY'S FISH OF THE DAY, SEASONALLY INSPIRED

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CRISPY PORK BELLY, CARAMELISED ONION MASH, BOURBON MAPLE BABY CARROTS,
APPLE CIDER & THYME PUREE GF/ DF*

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SLOW COOKED LAMB SHOULDER, ISREALI COUS COUS, CAPSICUM,
MINT, ROMESCO, JUS GF*/ DF

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200G FILLET STEAK, DUCK FAT POTATOES, SEASONAL GREENS, JUS GF

SERVED WITH SHARED GREEN SALAD & SEASONAL VEGETABLES

DESSERT

CHOCOLATE HAZELNUT MOUSSE, BELGIUM WAFFLE, WHITE CHOCOLATE DRIZZLE,
TOASTED HAZELNUT GF*/N

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VANILLA CRÈME BRÛLÉE, SPICED SHORTBREAD CRUMB GF*

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PINEAPPLE AND COCONUT CAKE, COCONUT YOGHURT, GRILLED PINEAPPLE,
RUM SUGAR SYRUP DF

KINDLY INFORM OUR STAFF OF ANY DIETARY NEEDS - WE'RE HAPPY TO ACCOMMODATE WHERE POSSIBLE.

\$65 - 2 COURSES / \$83 - 3 COURSES