

NO. 4

SET MENU 3

SHARED ENTREE

THE PLANK GF*/ DF*/ VG*

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

MAIN

FISH OF THE DAY, SEASONALLY INSPIRED

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

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SLOW COOKED LAMB SHOULDER, COUS COUS, COURGETTE, CAPSICUM,
PICKLED RED ONION, MINT, ROMESCO, SEASONAL GREENS GF*/ DF

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

SERVED WITH SHARED HOUSE 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