



The Trading Post - French Bistro

DINNER MENU

ENTREES/SHARING

Sourdough bread & smoked butter	12
Fennel & lemon marinated olives	8
Kalamata & sicilian olives, served warm GF DF VG	
Fish tartare	19
Raw fish, ganny smith apple, puffed buckwheat GF DF	
Salt-baked beetroot	18
Goat cheese, walnuts & wild roquette GF	

MAINS

Duck breast	42
Vanila kumara gratin, spinach, jus GF	
Dry aged beef fillet	38
Oyster mushroom, potato crique, jus GF	
Spinach & riccota cannelonis	32
Hazelnut, parmesan	
Fish of the day	38
Burnt leek, kelp butter sauce GF	
Beef burger	24
Gruyere cheese, wholegrain mustard, house pickles, cos, homemade brioche bun, baked potato wedges & tartare sauce	

DESSERTS

Apple tart tatin, vanille creme fraiche	14
Lemon & black sesame roll cake GF	14
Affogato	15
Vanilla ice cream, espresso shot & liquor of your choice GF	
Trou normand	15
Lemon sorbet, digestif of your choice GF, DF, VG	