



The Trading Post - French Bistro

## DINNER MENU

### ENTREES/SHARING

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

### MAINS

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

### DESSERTS

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