



DINNER MENU

SUMMER 2023

TAPAS

OLIVES	GF DF VG	10
Marinated whole olives with fennel & lemon		
BREAD & SMOKED BUTTER	V	12
Sourdough bread, smoked butter		
CHARCUTERIE	DF GF*	22
NZ Poaka salami, chorizo & coppa, sourdough bread & pickles		
TARAMASALATA & CRUDITÉS	DF GF	17
Tarama dip served with raw vegetables		

MAINS

MARKET FISH	GF DF*	39
Pan fried market fish, Romesco sauce, Fennel & herb salad		
DUCK BREAST		40
Duck breast, grilled nectarine, courgette purée, Pomme Anna		
SALADE NICOISE	GF DF	25
Cos lettuce, tomato, cucumber, olives, green beans, red pickled onions, soft boiled egg & French salad dressing Add seared Tuna +12		
HANDPICKED RIB EYE ON THE BONE		90
Rib eye on the bone, served with Vigneron butter, Grilled cos Caesar salad & Pomme Anna For two people to share		

DESSERTS

AFFOGATO	GF	16
A scoop of vanilla ice-cream drowned in espresso with a shot of Amaretto or Baileys or Kahlua		
CREME BRULÉE		15
Vanilla bean creme brulée, macerated strawberries		
PROFITEROLLES		16
Choux buns filled with vanilla & hazelnut ice cream, chocolate sauce		
CHEESE PLATE		16
Brie de Moutere & sourdough bread		