



BRASSERIE

Soup of the day, ciabatta, butter
\$18

Bruschetta, roasted vine tomatoes, feta, red onion, prosciutto, balsamic, olive oil, basil
\$22

Taste plate for two
\$28

Chicken liver pate, crostini, whiskey port figs
\$18

Sesame crumbed fish, citrus herb slaw, toasted seeds, homecuts, tartare
\$29

Grilled lamb cutlets, courgette, cheese filo, kasundi, tzatziki, dukkah
\$30

Beef medallion, mushroom thyme petite pie, honey roasted pumpkin, watercress, mustard cream, jus
\$30

Laksa, chicken, prawn, noodles, herbs, roti
\$29

Spinach, ricotta lasagne, roasted eggplant, caponata, garlic parmesan ciabatta
\$29

Marinated beef salad, toasted cashews, chilli, lime, coconut, kumara crisps
\$29

Seared salmon, fiery red rice salad, caramelised beetroot, feta, green goddess dressing
\$29

Linguini, chicken, chorizo, cherry tomato, almond crumble, baby spinach, parmesan, parsley pesto, lemon
\$29

Fries, aioli, tomato sauce
\$10





BRUNCH

Multigrain toast, raspberry jam, butter
\$6.50

Fresh fruit, yoghurt and honey
\$17

Swiss muesli, poached rhubarb, toasted coconut
\$15

Eggs benedict
\$20

Eggs florentine
\$19

French toast, bacon, banana, maple syrup
\$22

Kedgerree, spiced rice, smoked chilli fish, poached egg, garlic bread
\$22

Crispy spring onion potato cake, spinach, smoked salmon, poached egg, chilli crème fraiche
\$22

Kumara hash, crispy bacon, wilted spinach, poached egg, hollandaise
\$22

Portobello mushroom, brie, macadamia thyme crumble, garlic ciabatta, cranberry relish
\$22

Spanish omelette, potato, chorizo, tomato, cheddar, caramelised onion, hollandaise, toast
\$22

Pork and fennel sausage, brioche, caramelised onion, apple chutney, jus, dijon aioli
\$22

Crepes, lemon curd, blueberries, anglaise, pistachio
\$21

Big breakfast, bacon, tomato, mushroom, potatoes, kransky sausage, poached eggs, toast
\$27

