

STARTERS

Fresh baked bread with house made seasonal dips - \$10 -

Australian scallops grilled in shell with lemon garlic butter and fresh coriander
- 3 per serving - \$18 -

Wine match Bogle Chenin Blanc '19, California (USA) - \$13 gl / \$60 bt

Fresh fish ceviche, crispy kumara chips, coconut-lime dressing and Pico de Gallo salsa - \$16 -

Wine match Maior de Mendoza Albarino on Lees '19 - Rias Baixas (SPA) - \$16 gl / \$75 bt

Pulled BBQ pork tacos, served with spicy roasted corn salsa, fresh lettuce and avocado
- 2 for \$16 - or - 4 for \$30 -

Wine Match Chateau La Chapelle, Maillard Rouge '18, Bordeaux (FRA) - \$13 gl - \$60 bt

House-made gnocchi with wilted spinach, butternut pumpkin, feta cheese, sage butter and toasted
pumpkin seeds
- \$16 entree - or - \$30 main -

Wine Match Butterworth Dry Riesling '20, Martinborough (NZ) - \$14 gl / \$65 bt

MAINS

Market fresh fish, served with kumara-miso puree, Japanese Enoki mushrooms, pak choi and chilli
fish broth - \$35 -

Wine match Les Jacquaires, Chateaux La Colombiere, Vin de France (FRA) - \$95 bt

Kowhai Grove ostrich fillet alla' Stroganoff with grilled capsicum and house made tagliatelle pasta -
\$36 -

Wine match Wine of Substance, Cabernet Sauvignon '18 - Washington (USA) - \$15 gl / \$70 bt

Slow cooked short ribs with truffled potato mash, crispy potato straws, honey glazed carrots and red
wine jus - \$33 -

Wine match Chateau Marsyas, BQā de Marsyas Red, Bekaa Valley (LEB) - \$85 bt

Grilled ribeye steak with mash potato, seasonal vegetables, demi-glace sauce and garlic butter - \$35

Wine Match Hawkshead Pinot Noir '19, Central Otago (NZ) - \$15 gl / \$75 bt

DESSERTS

White chocolate and coconut panna cotta, Kafir lime sauce, toasted hazelnut praline and flamed
meringue - \$15 -

Wine match Lustru Zibibbo '19, Sicily (ITA) - \$14 gl / \$75 bt

Warm caramelized apple tarte tatin served with house-made vanilla ice cream and icing sugar
- \$15 -

Wine match Spy Valley Gewürztraminer '20 - Marlborough (NZ)

Cheese board -chefs selection from C'est Chesse w. house made crackers and chutneys
2 cheses - \$25 -, 3 cheeses - \$35 -

Beverage match Nieport tawny,, Vila Nova de Gaia (POR) - \$11

Selection of house-made sorbet - \$6/\$10/\$14 -

One bill per table. Please, allow us to settle with you while seated

CHEF'S CHOICE MENU**1ST COURSE**

Australian scallops grilled in shell with lemon garlic butter and fresh coriander - \$18 -

Wine match Bogle Chenin Blanc '19, California (USA) - \$13 gl / \$60 bt

Fresh fish ceviche, crispy kumara chips, coconut-lime dressing and Pico de Gallo salsa - \$16 -

Wine match Maior de Mendoza Albarino on Lees '19 - Rias Baixas (SPA) - \$16 gl / \$75 bt

2ND COURSE

Pulled BBQ pork tacos, served with spicy roasted corn salsa, fresh lettuce and avocado - \$16 -

Wine Match Chateau La Chapelle, Maillard Rouge '18, Bordeaux (FRA) - \$13 gl - \$60 bt

House-made gnocchi with wilted spinach, butternut pumpkin, feta cheese, sage butter and toasted pumpkin seeds - \$16 -

Wine Match Butterworth Dry Riesling '20, Martinborough (NZ) - \$14 gl / \$65 bt

3RD COURSE

Seasonal sorbet

4TH COURSE

Market fresh fish, served with kumara-miso puree, Japanese Enoki mushrooms, pak choi and chilli fish broth - \$35 -

Wine match Chai Saint Etienne, Rose Sec '19, Coteaux Du Quercy (FRA) - \$15 gl / \$70 bt

Kowhai Grove ostrich fillet alla' Stroganoff with grilled capsicum and house made tagliatelle pasta - \$36 -

Wine match Wine of Substance, Cabernet Sauvignon '18 - Washington (USA) - \$15 gl / \$70 bt

5TH COURSE

White chocolate and coconut panna cotta, Kafir lime sauce, toasted hazelnut praline and flamed meringue - \$15 -

Wine match Lustru Zibibbo '19, Sicily (ITA) - \$14 gl / \$75 bt

Warm caramelized apple tarte tatin served with house-made vanilla ice cream and icing sugar - \$15 -

Wine match Spy Valley Gewürztraminer '20 - Marlborough (NZ)

**5 COURSE DEGUSTATION MENU - \$80
WITH WINE MATCHES - \$105**

***CHECK AVAILABILITY WITH YOU FRONT OF HOUSE STAFF**

One bill per table. Please, allow us to settle with you while seated