

***Menu is subjected to change of season and availability***

Shared Antipasti platters to start

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Fresh sole fillets / pan-fried / spring onion,  
ginger and garlic / sushi rice.

Salmon fillet / marinated in soy / pan seared / sushi rice /  
avocado and wakame seaweed salad / lemon butter.

Cold smoked ribeye / cooked to your liking / mustard  
mashed potato / mushroom and red wine cream.

Pan-seared pork sirloin / roasted pumpkin and  
kumara salad / plum sauce.

Grilled eggplant baked in tomato provençale /  
grilled with cheese / steamed rice.

*Mains served with seasonal vegetables*

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Affogato: vanilla ice cream / espresso.

Warm apple, rhubarb and berry crumble /  
crème anglaise / ice-cream.

Chocolate, berry and walnut brownie / ganache  
/ berries / whipped cream / ice-cream.

Blueberry and lemon roulade /  
berries / whipped cream.

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