

Menu is subjected to change of season and availability

Ceviche: tarakihi cured in citrus juices / coconut cream.

Smoked fish pate / house chutneys / toast.

Pig's head terrine / pickles / toast.

Avocado and wakame seaweed salad / miso vinaigrette.

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Fresh sea perch fish 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 jus.

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

Eggplant baked in tomato provençale / pumpkin and mushroom / grilled with parmesan crumb.

Mains served with seasonal vegetables

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Affogato: vanilla ice cream / shot of espresso.

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

White chocolate and raspberry brulée / biscotti.

Warm roasted peach crumble / creme anglaise / ice-cream.

Tiramisu / biscotti.

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