

• STARTERS •

Our Own Crusty Herb & Sea Salted

Bread - w/black garlic butter & roast tomato, feta & basil pesto S 16

Oyster, Lemon, Capers &

Prosciutto Pate - w/ summer vegetable crudité, volcanic ciabatta & lager battered oysters S 22

Smoked Eggplant Baba Ghanoush

Cigars - w/ tahini & honey yogurt & a mejool date, almond, wheat & parsley tabbouleh S 18

Little Crab Cakes - w/ sweet corn

puree, jalapeño crème fraiche & smoked capsicum relish S 20

Citrus & Gin Cured Salmon Salad - w/

avocado, shaved beets, orange, radish, fennel, toasted black rye & horseradish dressing S 21

Pulled BBQ Pork Fajita - w/ red

cabbage & bean slaw & a S 21
pineapple, mint & chilli salsa L 28

Duck Breast - w/ sticky plum & star

anise chutney & a cucumber, pickled raisin, toasted grain & feta salad S 26
L 38

Venison - w/ balsamic &

pomegranate jus & a heirloom tomato, broad bean, goats cheese S 26
& honey roasted almond salad. L 38

• MAINS •

Prosciutto Wrapped Pork Fillet - w/
spiced rhubarb relish, orange & S 22
roast kumara puree & crispy sage L 32

Harissa Rubbed Lamb Fillet - w/
Moroccan lentil, chickpea, spinach
& tomato cassoulet,
charred cauliflower & turmeric S 28
yogurt L 38

Cilantro & Paprika Dusted Fish Fillet -
w/ a warm new potato, baby
spinach, corn, black bean &
chorizo salad, chipotle hollandaise S 24
& shredded crispy tortilla L 36

Eye Fillet - w/ baby mozzarella
salami, cabanossi, roast vine
tomato, olive & pumpkin sauté & a
fresh basil & tomato nectar L 38

Crispy Skin Chicken Thigh - w/ cous
cous, blue cheese, artichoke &
grilled broccolini, walnut crumble & S 22
balsamic onion jam L 32

Ponzu & Ginger Marinated Salmon -
w/ wasabi, black sesame &
avocado crème, & an Asian bean, S 28
seaweed & spiced cashew slaw L 38

The Corner Curry - Thai inspired free
range chicken w/ jasmine rice,
spiced fruit chutney & cumin S 20
poppadum L 28

Tempura Fish & Chips w/ citrus
splashed slaw with caper, parsley & S 18
lemon mayonnaise L 26

• **AFTERS... OR BEFORES!** •

Lemon Curd Oven

Baked Cheesecake - w/ balsamic
blackberry compote & raspberry
dust

 13

White Chocolate Mousse Tart - w/
dark chocolate pistachio crust & a
raspberry & pomegranate compote

 13

Chai & Honey Brûlée - w/spiced
plum compote & little burnt butter
cookies

 13

**Peach Jelly & Brown Sugar Oat
Crumble** – w/ roast stonefruit, grilled
pineapple, coconut yogurt

 13

**Affagato - Handmade Baileys Ice-
cream** - w/ espresso shot, 75% dark
chocolate & marshmallow brownie
smores

 13

Cheese by Over The Moon
30g piece of cheese served with
lavosh & honeycomb

 13

Choose from:

- Farmhouse Cheddar
 - Buffalo & Cow Blue
 - Just Kidding, Goat
 - OMG Triple Cream Brie
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Gluten Free Citrus Cake – w/
whipped cream

 9

Gluten Free Chocolate Cake – w/
whipped cream

 9

Carrot Cake - w/ whipped cream.

 7