

THE MEALS

• Starters •

Our own crusty bread w/ whipped, roast garlic crème,
Tuscan vine tomato basil and balsamic chutney (extra \$4
per person). 15

Local Oysters (Fresh or Tempura) w/ lemon and black
pepper mignonette, egg yolk mayo and toasted black rye. $\frac{1}{2}$ 20
Doz 30

Horopito Rubbed Rare Venison w/ blackberry and balsamic
dressing, local salted buffalo curd, pickled beetroot, radish,
celeriac puree and kale crisps. S 24

Mushroom, Beetroot, Thyme and Goat Cheese Tart w/
spice roasted nuts and seeds, balsamic prune chutney and
honeyed pumpkin coulis. S 19

Tuna Tataki w/ ponzu, wasabi and avocado crème, pickled
vegetables, wakame, black sesame mayo and nori crisps. S 23

Slow Cooked Pork Hock Croquette w/ green pea puree,
Dijon mustard hollandaise, pan burst tomatoes and
caramelised caraway onions. S 20
L 26

Crab and Prawn Sesame Fried Toast w/ yuzu mayonnaise
and a shredded won bok, red cabbage and bean
sprout slaw. S 22

Pulled BBQ Peking Duck Crispy Pancake w/ hoisin ginger
dressed mandarin, green beans, edamame and shredded
egg roll salad, cashew crumbs and fried shallots. S 18
L 34

Our pork and chicken are dishes are free-range
S= Small L= Large

• **Mains** •

Eye Fillet w/ slow cooked vine tomato, eggplant, olive, roast garlic and basil ratatouille, local buffalo mozzarella and an olive oil and parmesan potato mash. **L 41**

Black Sesame Crusted Salmon Fillet w/ roasted carrot puree, wilted greens, ginger miso and seaweed butter sauce, with honey soy salted seeds. **S 29**
L 37

Slow Roast Pork Belly w/ a fennel, horse radish and red cabbage slaw, honey parsnip puree and caramelised pear relish. **S 29**
L 37

Harissa Rubbed Slow Cooked Lamb Shoulder w/ smoked pumpkin, roasted lemon and herb crusted chickpeas, charred broccolini, beetroot pickle and labne. **S 28**
L 36

Herb Crusted Pan Fried Fish w/ prawn and crayfish oil, saffron and lemon butter sauce, new potatoes, and wilted greens. **S 26**
L 34

Grilled Citrus Marinated Chicken Breast w/ crispy prosciutto, warm brie, green pea and lemon risotto, charred asparagus and cranberry gel. **L 32**

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

Vegetarian and Vegan options available w/ chickpeas and vegetables

Tempura Fish & Chips w/ citrus splashed slaw with caper, parsley & lemon mayonnaise. **S 21**
L 28

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• **AFTERS... OR BEFORES!** •

Carrot cake served with whipped cream	9
Gluten free chocolate cake served with whipped cream	10
Gluten free orange & almond cake served with whipped cream	12
Passionfruit and White Chocolate Panna Cotta w/ blueberry compote and crushed lemon shortcake.	16
Sticky Date and Banana Pudding w/ salted treacle caramel, steamed cream and pecan crumbs.	16
Oven Baked Vanilla Bean Cheesecake w/ Anzac oat and golden syrup crust with a black plum and orange compote.	16
Caramelised Rhubarb and Apple Tart w/ ginger crust and spiced crème fraiche ice cream.	16
Burnt Honey Crème Brûlée w/ caramelised pears and a mini, sticky, lemon, thyme and almond cake.	16
Date and Dark Chocolate Brownie w/ salted miso caramel, coconut ice cream and toasted sesame seeds (vegan) (GF)	16
Ice Cream Selection our own handmade ice cream. Please ask server for today's flavours	16
Cheeseboard Selection w/ fig jam and sourdough crostini.	For 1 18 For 2 28