

## SMALL PLATES



House made ciabatta with smoked chilli butter and lemon hummus	13.0
Herb flatbread with garlic butter and parmesan ++	14.5/17.5
Lemon and garlic roasted olives with fresh herbs and feta +	15.0
Crispy salt and pepper squid with kimchi mayo and grilled citrus ++	19.5
Spiced fried chicken with tamarind soy glaze, pickled shallots and chilli aioli ++	21.5
Pork and prawn dumplings OR ginger, chilli and mushroom dumplings with a red pepper, spring onion, black vinegar and sweet soy reduction (4)	19.5
Duck liver parfait with house pickles, fried bread and roasted grapes ++	23.0
Prawn cakes with a lime, coriander, mint, chilli soy dressing and toasted peanuts	22.5
Bruschetta with avocado, smashed edamame, ricotta, pickled chili, basil leaves and tomato gel	19.5
Market fish crudo with blood orange, shaved fennel, chilli and lemon +	22.5
Beef carpaccio with a radish, apple salad and a sesame, coriander dressing +	22.0
Antipasto platter - to share with a selection of cured meats, cheeses, marinated, veges, seafood and other delights depending on season and whim of chef ++	70.0

Please advise waitstaff of any allergies - Vegan alternatives available see menu page

+ Gluten free but may not be suitable for Coeliac

++ Gluten free on request but may not be suitable for Coeliac

One account per table – additional accounts \$1.50

15% surcharge on public holidays

## DINNER MAINS



Harvest salad of roasted pumpkin, baby carrots, crispy chickpea, roasted red pepper, goats' cheese, toasted seeds, baby spinach with lemon hummus + add - chicken \$8 smoked salmon \$8 or halloumi \$7	35.5
Chargrilled chicken salad with smashed avocado, pickled onion, rocket, toasted almonds and chilli aioli +	38.0
Crispy skinned Akaroa salmon with preserved lemon butter on a summer potato salad, seasonal greens and crispy capers +	49.0
Spring pea and broad bean risotto with lemon crème fraiche, fresh rocket, and pecorino +	36.0
Chargrilled Canterbury lamb loin on pearl cous-cous tossed with dates, almonds and roasted red peppers with pumpkin purée, baby spinach and red wine jus +	49.0
Aged beef fillet with potato gratin, spring carrots, baby spinach, bone marrow butter port wine reduction and crispy shallots +	53.0
Fish of the day - created fresh each day ++	market price
<b>For 2 to share</b> Chargrilled grass-fed ribeye 800g on the bone with your choice of two sides + Choose your sauce - peppercorn, chimichurri or red wine jus	125.0
<b>Trust the chef</b> – 5 courses of fresh and seasonal inspirations from the chef ++ Minimum 2 people // Wine Match 5 wines 42.0 pp	88.0 per person

+ Gluten free but may not be suitable for Coeliac

++ Gluten free on request but may not be suitable for Coeliac

One account per table – additional accounts \$1.50

15% surcharge on public holidays

## SIDE DISHES



Seasonal greens with toasted almonds, garlic butter and fresh herbs +	15.5
Maple roasted spring carrots with whipped ricotta and preserved lemon +	15.5
Pear and hazelnut salad with rocket and blue cheese +	16.0
Duck fat roasted potatoes parmesan and aioli +	15.5
Shoestring fries with house tomato sauce +	12.5
add aioli \$2.0 – truffle oil and parmesan \$2.0	

## PIZZAS



All pizzas are rolled to order on a thin crust base with house tomato sauce and grated mozzarella cheese.  
Gluten free base add 3.5 – Vegan Cheese 2.0 - Extra toppings please add 3.0

	MEDIUM	LARGE
<b>Convict</b>		
Roasted pumpkin, caramelised onion, peppers, beetroot, feta, spinach	27.5	36.0
<b>Incarcerated</b>		
Prosciutto, chorizo, mushroom, red onion, blue cheese, thyme	27.5	36.0
<b>Guilty</b>		
Hot smoked salmon, garlic prawns, fish, capers, spring onion, rocket pesto	27.5	36.0
<b>Nark</b>		
Chargrilled chilli chicken, spring onion, roasted red peppers, coriander, cashews	27.5	36.0
<b>Solitary</b>		
Cherry tomato, basil and bocconcini	27.5	36.0
<b>Shank</b>		
Roasted lamb shoulder with charred peppers, red onion, baby spinach and mint yogurt	27.5	36.0

## DESSERTS



Roasted strawberry panna cotta with strawberry gel, hazelnut crumb, vanilla tuille and mint	17.5
Chocolate and coffee cheesecake with Frangelico syrup, milk chocolate and brown butter mousse and chocolate shards	18.5
Vanilla bean ice cream sundae with warm chocolate sauce, macerated berries, whipped cream, candied hazelnuts and chocolate shards +	17.5
Caramelized lemon tart with fresh raspberries, pistachio brittle and Chantilly cream	18.0
Affogato with pistachio cranberry shortbread, vanilla bean ice cream and coffee ++	12.5
Add a liqueur -	7.5
Chocolate and rum truffle with flaky sea salt +	9.5
Cheese plate with crackers, toasted ciabatta, quince paste and chutney	
Blue cheese with poached pear	
Goats cheese drizzled with warm honey	16.0 for one    24.0 for two
Spiked Coffee - your choice of liqueur with espresso and whipped cream	16.5

ALLPRESS COFFEE from 5.0

T LEAF T from 5.0 -

English Breakfast, Earl Grey, Camomile, Peppermint, Sencha Green, Sakura rose, Berrylicious

We have a lovely selection of late harvest wines, muscats, ports and cognacs – please see our beverage list

+ Gluten free but may not be suitable for Coeliac

++ Gluten free on request but may not be suitable for Coeliac

One account per table – additional accounts \$1.50

15% surcharge on Public Holidays

## VEGAN menu



Please advise staff you are ordering from VEGAN menu

### Starters

House made ciabatta with lemon hummus	13.0
Lemon and garlic roasted olives with fresh herbs +	13.5
Ginger, chilli and mushroom dumplings with a red pepper, spring onion, black vinegar and sweet soy reduction (4)	19.5
Bruschetta with avocado, smashed edamame, hummus, pickled chili, basil leaves and tomato gel	19.5

### Mains

Harvest salad of roasted pumpkin, baby carrots, crispy chickpea, roasted red pepper, toasted seeds, baby spinach with lemon hummus +	35.5	,
Spring pea and broad bean risotto with lemon crème fraiche, fresh rocket, and pecorino +	36.0	
Pizza – Roasted pumpkin, caramelised onion, peppers, beetroot, spinach, vegan mozzarella	29.5 / 38.0	

### Sides

Seasonal greens with garlic and fresh herbs +	13.5
Shoestring fries with house tomato sauce +	12.5
Mixed side salad with tomato, red onion, cucumber, lemon vinaigrette +	13.5
Poached pear, rocket and toasted hazelnut salad +	13.5

### Dessert

DF Vanilla bean ice cream sundae with honeycomb, candied nuts, cherry compote	18.5
Affogato with almond biscotti, vanilla bean ice cream and coffee ++	12.5
Add a liqueur - Baileys, Frangelico, Tia Maria	7.5