

Chefs' Choice Menu

Arancini w. sundried tomatoes, parmesan cheese and rocket pesto

- \$14 -

Wine match Lynfer Estate Pinot Gris (NZ) - glass \$9.50 -

Asian pork dumplings w. spicy slaw and dipping sauce

- \$14-

Wine match Spy Valley Gewurztraminer (NZ) - glass \$10 -

Grilled halloumi and roasted beetroot w. caramelised walnuts

- \$15 -

Wine match Julicher 99 Rows Pinot Noir (NZ) - glass \$12-

South Italian Bruschetta w. olive tapenade and crispy squid

- \$14 -

Wine match La Multa old vine Garnacha (ESP) - glass \$11-

Fijoa sorbet

- \$6 -

**Slow cooked beef roulade filled w. carrots, celery and gherkins served on mash potatoes
and jus**

- \$30 -

Wine match Guigal Cotes de Rhone (FR) - glass \$10.50 -

Fresh NZ green shell mussels in a tomato, garlic broth s/w. homemade bread

- \$28 -

Wine match Grava Vineyards Sauvignon Blanc '15 (NZ) - glass \$10 -

Tonka bean panna cotta w. blue and blackberry compote - \$14 -

Wine match Johner Noble Syrah (NZ) - glass \$10 -

Kiwifruit Pavlova w. fresh cream and feijoa gelato - \$14 -

Wine match Dibon Sparkling wine (ESP)- glass \$9 -

5 courses - \$65 with wine matches \$85

4 courses - \$60 with wine matches \$80

3 courses - \$55 with wine matches \$70