

Two Course \$59
Three Course \$79
includes a glass of wine / beer or soft drink

To Start

WARM SOURDOUGH WITH SOFT BUTTER, BALSAMIC VINEGAR AND OLIVE OIL

Entrées

WINTER SALAD 

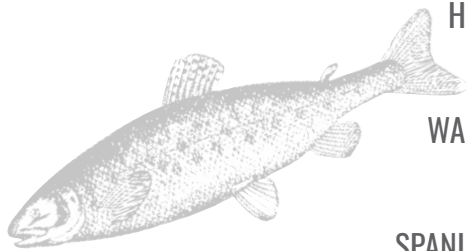
lettuce, poached free-range egg, peppers, parmesan, olives
tomatoes, Gibbston microgreens

CHINESE STYLE PORK BELLY 

roasted cauliflower, daikon microgreens salad, Buzzstop honey jus,
chorizo, salsa

SOUP OF THE DAY 

please ask our staff for our daily offer



HIGH COUNTRY SALMON 

choice of two sides

WAKANUI RIBEYE 300grams 

choice of two sides

SPANISH STYLE STEWED CHICKEN 

choice of two sides

GNOCCHI ALLA SICILIANA 

pomodoro sauce, eggplant, capers, chilli, spinach,
pomodirini

Mains

Sides

HERB SALTED RUSTIC FRIES   7

CAULIFLOWER AND SWISS CHARD GRATIN  8
farmhouse cheese, Mornay sauce, fresh herbs

SEASONAL SALAD   8
lettuce, beetroot, tomatoes, pickled onions,
parmesan cheese

BRUSSEL SPROUT AND BROCCOLINI   8
maple, pancetta

Desserts

ALL 14

OPERA CAKE
berry sorbet, yuzu gel, boysenberries

DULCE DE LECHE CREPES
blood orange curd, chocolate soil, vanilla ice cream

SEASONAL FRUIT AND MANGO SORBET

