

Table Restaurant Menu

Starters	\$15
Locally Baked Sourdough w House Pickles & Compound Butter	VEG VO GFO
Platters for Two	\$30
Mixed Platter – Tempura Prawns, Chicken Liver Pate, Salmon Tartare, House Pickles, Pork Belly & Bread	GFO
Vegetarian Platter – Avocado Salsa, Oat Milk Tofu, Fresh NZ Fig, House Pickles & Bread	VEG VO GFO
Entrees	\$18
Pumpkin Truffle Soup with Housemade Pumpkinseed Cracker	VEG V GF
NZ Crab , Buttermilk Horseradish Dressing & Avocado Salsa	GF
Chicken Liver Terrine , Prosciutto and Apple Chutney	GF
12 Hour Pork Belly , Parsnip Puree, Fennel & Spiced Pork Skin	GF
Salmon Tartare , Fermented Rice Dressing, Pickled Daikon & Wasabi Crumbs	VEG
Mediterranean Roast Vegetables , Black Fig & Greek Yoghurt	GF VEG VO
Mains	\$42
Local Fillet Steak , Pomme Puree, Lumpfish Caviar & Horseradish Buttermilk	GF
Catch of the Day , Baked with Poached Scallops, Cauliflower & a Tomato and Caper Salsa	GFO
Rack of Lamb , Roasted Black Fig, Lamb Belly, Parsnip Puree & Zany Zeus Yoghurt	GF
Smoked Eel Risotto , Wild Mushrooms & Chevre	
Oat Milk Tofu , Wild Mushrooms, Pistachio, Fermented Rice Dressing	VEG VO GFO
Medium Rare Duck Breast with Liver Pate, Mandarin Segments & Quince	GF
Sides	\$9
Mashed Potato and House Gravy	GF
Cucumber and Zucchini Noodle Salad w Slithered Almonds	VEG V GF
Beer Battered Fries and Aioli	
Roasted Local Vegetables & Zany Zeus Yoghurt	VEG VO GF
Desserts	\$19
Raspberry Chocolate Tart with Creme Fraiche	VEG VO
Rose Petal Panna Cotta , Fresh Milk Curds & Black Sugar	VEG GF
Fig Leaf Custard , Fresh Fig, Honey Comb & Lemon Sorbet	VEG GF
Warm Apple Cake , Chamomile Anglaise & Vanilla ice Cream	VEG
Cheese for Two	\$35
Three Cheese Board, Date Croutons, Crackers & Baked Apple	VEG GFO

VEG (VEGETARIAN) V (VEGAN) VO (VEGAN OPTION) GF (GLUTEN FREE) GFO (GLUTEN FREE OPTION)

Menu Subject to Change