

Weekly Menu – 13 May 2019

(Vegan menu also available)

Starters:

Potato and spring onion fritters with tamarind sauce	19
Oxtail and blackbean soup, Black Forest blackpudding crumble	20
House smoked Stewart Island salmon, licorice foam, apple and fennel	22

Mains:

Bostock chicken leg, ginger and lime sauce, honey roasted parsnips	39
Fresh fish with a ginger, lime and fennel caramel, crispy cauliflower	40
Carrot and apricot croquettes w/lentils, roasted baby vege and cashew cream	33
Braised oxcheek w/ cumin onions and Pedro Ximenez glaze	39

Side:

Crispy potato	11
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Desserts:

Lime posset, pineapple salsa, lime madeleines	18
Twice cooked dark chocolate souffle, espresso cream, prune icecream	18

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