



TO START

BREADS & DIPS

GLUTEN FREE OPTION

French Stick, Midnight Rye, House Made Naan served with Labneh, House Made Hummus, Seasonal Butter

MAINS

PORK

GLUTEN FREE - DAIRY FREE OPTION

Twice Cooked Pork Belly, Roasted Potatoes, Creamy Parsnip Puree with Seasonal Greens, Pear & Ginger Chutney, Stock Gravy, Crackling

LAMB

GLUTEN FREE - DAIRY FREE OPTION

Braised Lamb Shank, Sour Cream Potato & Kumara Mash with Honey Glazed Carrots, Charred Green Pea & Edamame, Red Wine Jus

SALMON

GLUTEN FREE - DAIRY FREE OPTION

Herb & Citrus Crusted Salmon, Buttered New Potatoes, Seasonal Greens, Beetroot & Orange Salsa, House Made Hollandaise

PUMPKIN & KUMARA CASSOULET PIE

GLUTEN FREE - DAIRY FREE - VEGAN

Roasted Pumpkin, Kumara, Carrot, Lentils & White Beans, Slow Roasted Tomato Sauce, Fresh Herbs, Creamy Mash Topping, Salad Greens

SUMMER GREENS & CITRUS SALAD

GLUTEN FREE OPTION - DAIRY FREE - VEGAN

Fresh Broccolini, Green Beans, Courgette, Baby Spinach, Leafy Greens, Avocado, Cherry Tomato, & Seasonal Citrus with Chickpeas, Orzo, Toasted Seed Crunch,

Maple Lime Vinaigrette

Add: Chicken / Salmon / Tofu

DESSERTS

WHITE CHOCOLATE & PEPPERMINT CHEESECAKE

GLUTEN FREE

Chantilly Cream, Shortbread Crumble, Milk Chocolate Sauce

ETON MESS

GLUTEN FREE

Salted Caramel Crème, Biscotti Biscuit, Seasonal Fresh Fruits, French Meringue

CRISPY BANANA BREAD

GLUTEN FREE - DAIRY FREE OPTION - VEGAN OPTION

Dark Chocolate, Boysenberry Curd, Mascarpone, Toasted Nut Crunch

Finish with a Switch Espresso or Tea Total