

MENU

- Grilled asparagus, parmesan, basil + cashew pesto
- Seared 'New Zealand' King Salmon lettuce cups, crispy onions, iceberg, carrot + fennel slaw
- Chargrilled 'Queenstown' Lamb cutlets, roasted potatoes, blistered tomatoes, swiss brown mushroom, garlic + 'Lake Chalice' pinot noir cream
- 'Ye Old Hamilton' blackberries + 'Belgium' chocolate eton mess, meringue, vanilla bean cream + toasted walnuts

MENU

- Starter: Blistered 'Perino' Tomatoes + buffalo mozzarella on charred 'blind baker' sourdough, caramelised balsamic, basil + cashew pesto
- Entrée: Char grilled 'Cape Grim' scotch fillet + pickled cucumber lettuce cups, shoots, spiced tomato jam + crispy onions
- Main: Slow Cooked Spring Lamb + char grilled asparagus, 'binnorie' fetta, spiced almonds, braised carrots + house gravy
- Dessert: 'Belgium' Chocolate + espresso cream tart, spring berries, mint + toasted walnuts

Vegan Menu

1. Charred 'blind baker' sourdough, red capsicum romesco, roasted 'perino' tomatoes, caramelised balsamic + basil (VE)
2. House pickled cucumber + cabbage salad, macerated cranberries, blackened corn, garden peas, salsa verde + toasted grains (VE)
3. Ras el Hanout spiced chickpea tagine + maple charred pumpkin, Israeli cous cous, spiced almonds, currants + hummus (VE)
4. Granny smith + blueberry crumble, cinnamon crumb + vanilla bean ice cream (VE)