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## SHARED

### Marinated olives

Olives, chilli, citrus, herbs

\$8

### Bread

Fresh bread, black olive oil,  
whipped butter

\$7

### Baked Brie

Toasted bread, pecans,  
cranberries

\$16

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## STARTERS

### Pork Belly

Edamame puree, apple

\$17

### Grilled Asparagus

Shaved parmesan, radish, balsamic  
dressing

\$14

### Scallops

Cucumber, toasted bread, pickled  
mustard dressing, arugula

\$21

### Mussels & Frites

Garlic, shallots, white wine

\$20

### Garlic Prawns

Garlic, lemon, chilli, parsley

\$16

### Black Cod

Pea puree, sauce veige

\$18

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## MAINS

### Duck Breast

Duck leg croquette, cherries,  
cherry puree, pea shoots

\$42

### Porkloin

Red cabbage, zucchini, apple

\$38

### Halibut

Carrots, carrot puree, beets,  
potatoes

\$42

### Salmon

Mussels, fennel, beurre blanc

\$38

### Ling Cod

Parsnip puree, squash, sauce  
veige

\$36

### Leg of Lamb

Peas, asparagus, roasted  
potatoes

\$40

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## DESSERTS

### Chocolate Mousse

Puff pastry, poached cranberries

\$15

### Lemon Tart

Lemon curd, meringue

\$15

### Nutmeg Tart

Coffee mousse

\$15