

(Please Order at the Bar)

Dinner

Starters

Cider and Onion Soup \$12

with Swiss cheese crouton

Crispy Pig Head \$12/\$24

Fried terrine of pork cheeks with pigs ear wafer, sauce gribiche & salad

Roast Pumpkin and Seitan Flat Bread \$12 V

with rocket & balsamic

Wild Boar and Poached Pear Kebabs \$18

with prune and pinot noir sauce

Mozzarella and Chive Arancini \$18 V

with capsicum and chilli jam

Steak and Blue Cheese Salad \$18

with roasted pumpkin seeds

Mains

Semi-dried Tomato and Spinach Fettuccine \$28 V

with basil pesto & parmesan

Tuscan Fish Stew \$30

with handmade ciabatta and garlic butter

Homemade Pork Sausages \$30

with mustard mash, grilled broccoli and onion gravy

Wild Venison Osso Buco \$30

with creamy parmesan polenta and wilted spinach

Wakanui Beef

Rump Steak \$28 Ribeye Steak \$35

with side salad, cafe de paris butter, jus & shoe string fries

Ploughman's Platter \$30

a selection of cured meats, cheese, olives, pickles, bread and chutney

Desserts

Baked Rhubarb and Apple Crumble \$12.50

with vanilla bean ice-cream

Spiced Pumpkin Pie \$12.50

with brandy cream, honey comb and ginger coulis

Ice-cream Sundae \$12.50

with berry compote, chocolate sauce & brownie crumble