

MENU



FIRST

*Pressed spatchcock, apple
& quince, herb aioli, maple
coppa crumb*

SECOND

Little pot of soup

THIRD

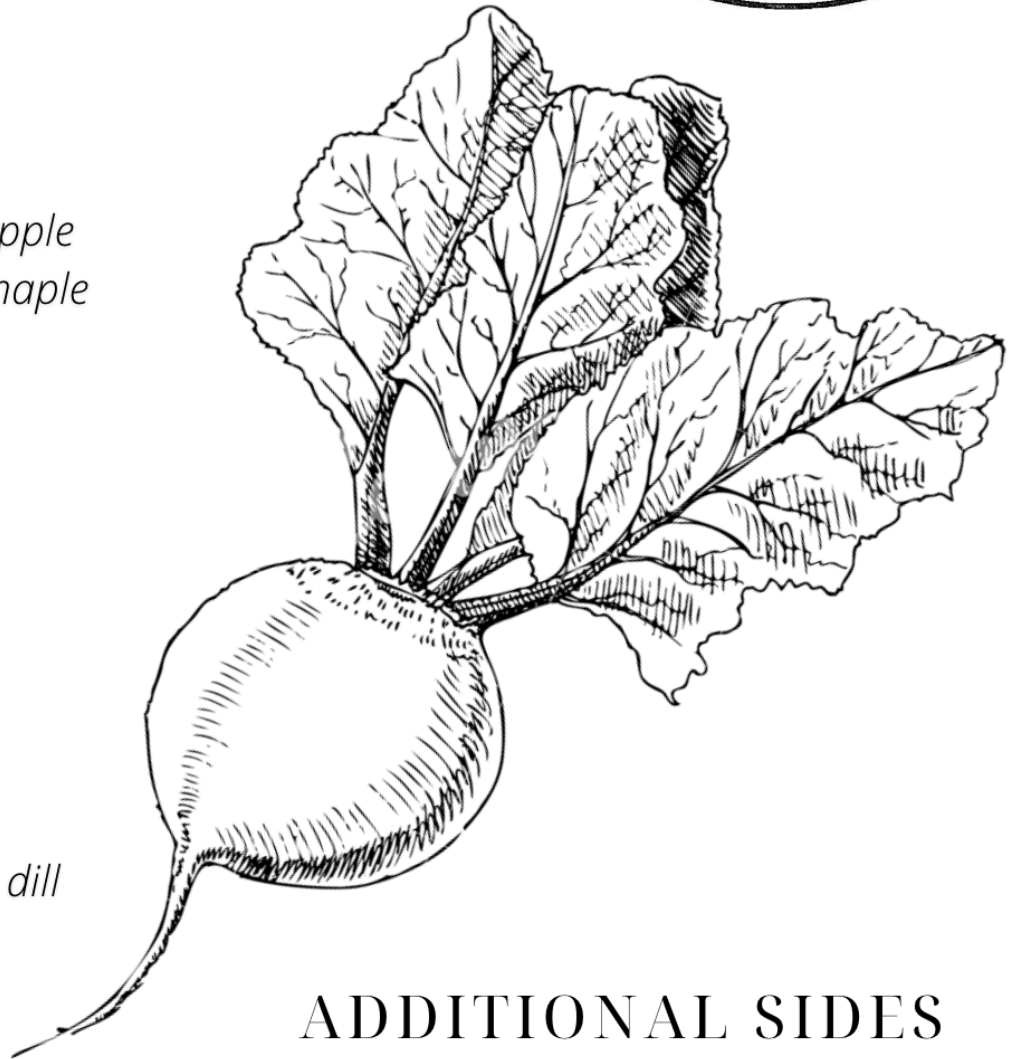
*Crêpe, house smoked
rainbow trout, lemon, dill*

FOURTH

*Prime heritage beef tenderloin,
cowboy butter, root veg medley,
beef bone & red wine reduction*

FINAL

*Warm chocolate fondant,
house churned pepperberry &
poppyseed ice cream*



ADDITIONAL SIDES

*House baked sourdough bread with
smoked butter \$14*

Warmed local Alto olives \$10

Seasonal vegetables \$12

*Roasted chat potatoes with sea salt &
rosemary \$12*

*Garden leaves with parmesan and
balsamic reduction \$11*

~ Menu subject to change at anytime without notice ~