

DINNER

SUMMER
09/10

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BISTRO

Appetisers

Marinated Mt Zero olives	8.00
Onion rings, pepper mayonnaise	8.00
Fried Whitebait, lemon myrtle mayo	8.50
Duck rilette, Melba toast	8.50

Starters

Soup of the day	9.00
Sauteed green asparagus, Hollandaise sauce	9.00
Eggplant 'bruschetta', asparagus, goat's cheese	15.50
Sardine fillets escabèche, spring onions, peppers	16.50
Marinated Octopus, fennel, kipfler, orange, paprika	17.00
Cos lettuce salad, croutons, bacon, poached egg	16.50
Rabbit terrine, cabbage, walnut, celery	17.00
Beetroot salad, baby spinach, feta, mustard dressing	15.50
Potted prawns with frisée and chive salad	17.50
Local tasting plate	25.00 plate for two
<small>(Istra cured meats, Holy Goat cheese, Tuki trout, Western Plains pork belly, Mt. Zero Olives)</small>	

Mains

Fish of the day	market \$
Beer battered flathead fillet, fries and tartare sauce	27.50
Squid ink linguine, king prawns, sauce vierge	28.50
Pappardelle, roasted tomato, fresh basil & parmesan	26.00
Orrechiette pasta, broccoli, pancetta, pecorino	26.50
Rack of lamb, provençal vegetables, salsa verde	29.50
Rump Steak, creamy mash, six pepper sauce	32.50
Confit duck leg, Lyonnaise potato, sauteed greens, orange sauce	31.50
Breast of chicken, pipperade, fine herbs, tomato jus	28.50

CHÂTEAUBRIAND

Mille feuille potato, King Brown mushrooms,
honey glazed carrots, Béarnaise sauce, for two 72.00

Side Orders

French fries	7.50
Braised baby cos lettuce, minted peas	7.50
Green leaf salad, mustard dressing	7.50
Kipfler potatoes, confit garlic, rosemary	7.50