

sample dinner menu

for the table

house baked sourdough, brown butter 4pp
oysters, shucked to order, chardonnay vinegar 5ea
charcuterie plate, house pickles, sourdough 28
crayfish brioche roll, paprika & lemon 12

starter

fried zucchini flower, sheep's feta, beetroot & sesame 20
raw fish, preserved lemon, cucumber, avocado, pine nut 20
duck liver pâté, tamarillo relish, pickles & sourdough 18
venison tartare, harissa mayonnaise, pickled carrot 19

main

market fish, asparagus, saffron fregola, green olive & basil 38
agria potato gnocchi, roast cauliflower, gorgonzola, walnut 36
beef fillet, shiitake bordelaise, gratin potato 39
confit duck leg, parsnip cream, hazelnut, pinot cherries 38
ovation lamb rump, almond romesco, zucchini, dukkah 38

slow-smoked matangi station short rib for 2, carrots & gremolata 85

side

shoestring fries, parmesan & truffle oil 10
organic greens from petit jardin, brown butter, pangrattato 9
mesclun salad, herbs & radishes, chardonnay vinegar dressing 9
buttered new potatoes, dijon sauce, chives 9

dessert & cheese

caramelised white chocolate mousse, frozen raspberry yoghurt 16
warm apricot & strawberry pudding, crème anglaise 15
amaretti & espresso semifreddo, vanilla prunes 15

craggy range sheep dairy blue, fruit paste & sourdough 18

please inform us if you have any dietary restrictions or allergies

we prepare our own wheat-free bread and most of our menu can be prepared gluten free, however we cannot guarantee the absence of
gluten from our food.

we're focussed on using as much local and organic produce as possible, if you know where to get the good stuff, let us know