

To START

<i>HOUSE MARINATED OLIVES</i>	7
<i>IBERICO JAMON – SPANISH BLACK PIG (50 GRAMS)</i>	20
<i>ITALIAN SALAMI (50 GRAMS)</i>	13
<i>ITALIAN ANCHOVIES WITH LIGHTLY TOASTED HOUSE BAKED BREAD</i>	8
<i>CHEESE BOARD</i> <i>WITH LAVOSH, HOUSE MADE FRUIT BREAD & APPLE JELLY</i>	
<i>1 - CHEESE</i>	13
<i>2 - CHEESES</i>	18
<i>3 - CHEESES</i>	23

2 COURSES A LA CARTE & GLASS OF WINE 60.00

3 COURSES A LA CARTE & GLASS OF WINE 75.00

ENTRÉE

<i>SOUP DU JOUR</i> <i>YOUR WAIT STAFF WILL INFORM YOU OF TODAY'S SELECTION</i>	16
Martin's Wine Recommendation: You waiter will inform you of this week's recommendation	
<i>SWEET CORN MOUSSE</i> <i>CORN, SUGAR SNAP AND ZUCCHINI SALSA</i>	17
Martin's Wine Recommendation: 2016 Carafe & Tumbler Chardonnay	
<i>SPANNER CRAB SALAD</i> <i>ENDIVE, PEACH, ALMOND AND ORANGE VINAIGRETTE</i>	18
Martin's Wine Recommendation: 2016 Tokar Estate Rosé	
<i>BUXTON TROUT ESCABECHE</i> <i>PUMPKIN MAYONNAISE, SHAVED FENNEL, SHALLOT</i> <i>AND CARAMELISED PUMPKIN</i>	17
Martin's Wine Recommendation: 2016 Tokar Estate Chardonnay	
<i>CRISPY PORK BELLY</i> <i>HOT SWEET & SOUR CARAMEL, SOBA NOODLE AND HERB SALAD</i>	17
Martin's Wine Recommendation: 2016 Tokar Estate Rosé	

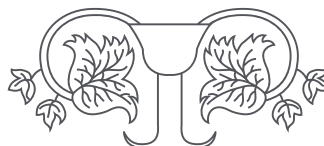


MAIN COURSE

- PACCARIELLI RIGATONI PASTA** 35
*PULLED PORK SHOULDER, TOMATO, GARLIC, CHILI
AND SHAVED PARMESAN*
Martin's Wine Recommendation: 2015 Tokar Estate Pinot Noir
- FRESH MARKET FISH** 37
YOUR WAIT STAFF WILL INFORM YOU OF THIS WEEK'S SELECTION
*~ We will be changing our fish selection weekly in order to offer our customers the freshest
Fish that has be sourced using sustainable fishing practices ~*
Martin's Wine Recommendation: You waiter will inform you of this week's recommendation
- ROSEMARY & THYME LAMB RACK** 38
PEARL BARLEY RISOTTO, SPRING ONION AND FETA
Martin's Wine Recommendation: 2015 Carafe & Tumbler Cabernet Sauvignon
- POTATO GNOCCHI** 36
*PAN FRIED, ROASTED PEPPERS, ONION JAM, GOATS CHEESE
AND PERSILLADE HERB CRUMB*
Martin's Wine Recommendation: 2015 Tokar Estate Chardonnay
- CHAR GRILLED BEEF** 38
*BOULANGÈRE POTATO, BROCCOLINI, MUSHROOMS
AND SAUCE STROGANOFF*
Martin's Wine Recommendation: 2014 Tokar Estate Shiraz
- BRAISED DUCK LEG** 36
WHITE BEAN, VEGETABLE & CHORIZO CASSOULET AND CRISPY KALE
Martin's Wine Recommendation: 2015 Tokar Estate Tempranillo

SIDE DISHES

- RUSTIC CUT FAT CHIPS** 9
ROSEMARY SALT & AIOLI
- CAPRESE SALAD** 11
HEIRLOOM TOMATO & BASIL WITH BUFFALO MOZZARELLA
- SEASONAL GREEN VEGETABLES** 9
SAUTÉED WITH BUTTER AND HERBS



*D*SSERTS

ALMOND CAKE CINNAMON ICE CREAM, ALMOND PRALINE AND PLUM GEL	17
CHAI BRÛLÉE GINGER SABLE BISCUITS	17
CHARDONNAY POACHED PEAR CRISP PASTRY, CRÈME PATISSERIE AND RAISIN COMPOTE	17
CHOCOLATE CARAMEL TART HAZELNUT PRALINE AND RASPBERRY SORBET	17
ICE CREAM & SORBET TASTING PLATE 3 SCOOPS OF ICE CREAM AND SORBET (CHEFS SELECTION)	13
CHEESE BOARD SERVED WITH LAVOSH, HOUSE MADE FRUIT BREAD AND APPLE JELLY	
1 - CHEESE	13
2 - CHEESES	18
3 - CHEESES	23

*F*OR THE CHILDREN

(2 COURSES AND SOFT DRINK PER CHILD) 25
AVAILABLE FOR CHILDREN UP TO 12 YEARS

MAIN COURSE
CHICKEN NUGGETS WITH CHIPS AND PETIT SALAD
OR
CRUMBED FISH FILLET WITH CHIPS AND PETIT SALAD

DESSERT
VANILLA ICE CREAM WITH CHOCOLATE OR STRAWBERRY TOPPING
OR
CHOCOLATE BROWNIE WITH VANILLA ICE CREAM

