

DINNER MENU

STARTERS

mushroom & blue cheese cigar 🍄

poached pear | toasted pecan nuts | slow roast tomatoes | seasonal greens
US\$12

cured & smoked crocodile carpaccio 🍷🍷🍷

pickled tomato petals | cucumber sambal | assorted herb salad
US\$12

one pot cream of mushroom soup 🍄🍷

wild rice | garlic crostini
US\$10

deconstructed sushi salad 🍣🍣

*cured salmon | sushi rice | nori & sushi mayonnaise pillows | cucumber | pickled ginger
| black beans | garden greens | wasabi soy dressing*
US\$14

chicken liver pate 🍷🍷

spiced grape chutney jelly | gluten-free seed cracker | micro greens
US\$10

peach burrata crostini with basil 🍷🍷

sourdough bread | peaches | slow roast balsamic grapes | basil pesto | balsamic reduction
US\$15

honey harissa carrots with whipped feta 🍷🍷

chickpeas | basil pesto | warm flat bread
US\$14

cucumber pepper gazpacho 🍷🍷

toasted pine nuts | pepper flakes | plain yoghurt
US\$8



VEGETARIAN DISHES

leek & mushroom risotto 🍄🍷🍷

balsamic vinegar | chives | parmesan cheese
US\$16

eggplant cannelloni 🍄

creamy barley & spinach filling | tomato fondue | rocket
US\$15

dietary restrictions

🍄 vegetarian 🍷 vegan 🍷 gluten-free 🍷 dairy-free 🍷 nut-free 🍷 sea food 🍷 pork 🍷 spicy

Gluten-Free Alternatives Available: If you have a gluten intolerance or preference, please let your server know.

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MAIN COURSES

venison en-croute 🍷

crispy mushroom polenta | beetroot puree | roast carrots & zucchini | charred onions | cranberry sauce
US\$20

chicken parmesan 🍷

herb mash potatoes | seasonal roast vegetables | mustard sauce
US\$18

bone-in rib-eye 🍷 🍷

butternut risotto | garlic herb butter | roast carrots | red chimichurri | red wine jus
US\$22

one-pot salmon 🍷 🍷

creamy barley | sun dried tomatoes | spinach | charred lemon
US\$24

herb seared trout fillet 🍷 🍷

root vegetable hash | green beans | baba ghanoush | romesco sauce | balsamic glaze
US\$18

pressed pork belly 🍷 🍷 🍷

creamy sweet potato mash | roast carrots | prune puree | red wine basalmico sauce
US\$20

lamb curry pithivier pie 🍷

dried fruits & nuts | tomato sambals
US\$20



DESSERTS

lemon tart 🍷 🍷

baked lemon curd | frozen yoghurt
US\$10

coffee tiramisu 🍷

mascarpone cream | amarula ice cream
US\$12

apple tarte tatin 🍷

crispy puff pastry | baked apples | vanilla ice cream
US\$8

carrot cake 🍷

cream cheese frosting | candied carrot | butterscotch sauce
US\$12

assorted ice cream & sorbet 🍷 🍷

homemade ice cream: berry | chocolate | vanilla | amarula | baileys
sorbets: coconut | frozen yoghurt
US\$8