

STARTERS

Soup of the day with farmhouse bread

(V) French onion soup with Coolea cheese and croutons

Roaring Water Bay mussels, white wine, cream, garlic, herbs and shallots with crusty bread

Aloo tikka potato cake stuffed with spinach and fenugreek, date and tamarind (Ve)

Seared Venison liver, Potato rosti, butter braised leeks and smoked onion puree

MAIN COURSES

Roast marinated chicken breast with apricot stuffing, braised red cabbage, roast veg, creamy mash and gravy OR with roast sweet potatoes & wild mushroom pilaf

Pan fried hake with cauliflower, potato and Coolea gratin, broad beans, smoked bacon & pearl onions, spinach cream sauce

Slow cooked Crowe's bacon collar, mustard glaze, parsnip and scallion mash, carrot purée, creamy leek sauce and braised hipsi cabbage

(Ve) Spiced roast cauliflower, red lentil, cashew and spinach dhal, brown rice pilau, pickled salad and a poppadum

Miso glazed chicken salad, cashew nuts, ginger, green beans, scallions and local leaves

(v) Beetroot, walnut and feta cakes, fondant sweet potato, carrot hummus, pickled apple and watercress

DESSERTS

Chocolate and honeycomb brownie with Baldwin's vanilla ice cream

Goat's milk panna cotta infused with tonka bean, blackberry compote and brown sugar crumbs

Mango sorbet, passion fruit curd, fresh mango and pineapple, toasted coconut

Salted caramel crème brulee, orange tuile biscuit

Marmalade and vanilla bread and butter pudding

Tea or Coffee