### a la carte Iunch menu

two courses \$35, three courses \$45

#### Choose two courses for \$35, or three courses for \$45

#### Entrees - \$14

Charcuterie plate of the day with chutney and baguette

Salmon tartare with pickled beetroot, herb and apple salad

Cos salad with pecorino, lardons, anchovy, Caesar dressing

Goat's cheese soufflé

Soup of the day with grilled bread and butter

Breads and dips

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#### **Mains** - \$29

Market fish pan fried with spiced kumara, roast corn and chickpea salad, aioli
Angus beef burger with tomato relish, gruyere and hand cut shoestrings
Wild mushroom pearl barley risotto with truffle oil, rocket and pecorino
Confit pork shoulder with pickled cabbage and spiced carrot puree
Sausages made in house with truffled mash, kale and caramelised onions
Roast chicken salad with lardons, croutons, ranch dressing

Choose two courses for \$35, or three courses for \$45

#### Desserts - \$14

Cheesecake with mascarpone and berry compote

Chocolate mousse with almonds, cream and cookies

Cheese plate with falwasser crackers, poached pears, crostini and cherry relish

House made gelato (three scoops)