

# Lava

— DINING —

<b>30 minute lunch</b>	\$30
Select your main from <b>Fish, Meat or Vegetarian</b> , served with the entrée and dessert of the day	
Soup of the day	\$16
Shaved Venison, asparagus, blackcurrant, yoghurt, crispy potato	\$25
Kingfish Sashimi, pickled watermelon, fennel, verjuice, crème fraîche	\$24
Prawn Salad, tomato, avocado, chilli, lime, coriander	\$24
Summer Vegetables, quinoa, raspberry vinaigrette, watercress	\$22
Confit Duck Salad, figs, snow pea shoots, walnuts, molasses dressing	\$23
Grass Fed Beef Filet, parsnip, sorrel butter, spinach	\$37
Fish Of The Day, black tiger prawn, sweetcorn, dashi, native seaweed	\$36
Chicken Breast, summer greens, almond, potato cream	\$33
Smoked Potato Gnocchi, roasted tomatoes, courgette, ricotta, almond	\$32
<b>Sides</b>	
Hand cut fries	\$10
Parmesan croquettes	\$10
Asparagus with lemon oil & dill	\$10
Summer salad with radish & chardonnay	\$10
<b>Desserts</b>	
Chocolate and Cherry, cherry mousse, sponge, kirsch, chocolate sorbet	\$17
Crème Caramel, poached pear, ginger, crumble, frozen buttermilk	\$17
Yoghurt Panna Cotta, berries, hibiscus, meringue, raspberry sorbet	\$17
Cheese, Black Olive & Rosemary Cracker, Quince	
one cheese (30g)	\$13
three cheeses	\$33

Executive Chef Sebastian Hindrichs locally sources the best produce in season to design our menus.  
Dishes can be personalised to suit dietary requirements.