

• **STARTERS** •

Crusty Bread w/ local marinated buffalo cheese & a slow roasted vine tomato, basil & garlic confit (extra \$4 per person) 16

Clevedon Coast Oysters served fresh or tempured w/ seeded crostini, worcestershire & a smoked oyster and dill pate.

	½doz	20
	doz	30

Charred Venison w/ orange & juniper macerated prunes & cranberries, goats cheese, baby spinach, spiced parsnip puree & walnut crumbs

	S	28
	L	36

Chipotle Griddled Chicken Soft Taco w/ black quinoa, lime splashed avocado crème & roast pepito, bell pepper & feta salsa

	S	18
	L	28

Green Herb & Garlic Buttered Prawns and Mussels w/ zucchini spaghetti, saffron lemon crème and charred pepper roullie

	S	18
	L	28

Lamb Cutlets marinated w/ treacle & mint seated on citrus splashed herbed grains, asparagus, pomegranate & smoked paprika yoghurt

	S	26
	L	38

Sweet and Sour Cauliflower w/ Asian bean salad, sticky tamarid & ginger syrup and toasted black sesame.

	S	18
	L	26

Crunchy Salt & Pepper Squid w/ baby cos, chorizo, sherry braised fennel, pan burst cherry tomato and burnt orange vinegarette.

	S	20
	L	26

• **MAINS** •

Eye fillet w/ horopito and mushroom cream, smokey bacon jam, vine tomato, wilted silver beet and roast potato smash. 38

Grilled Wine & Tarragon Marinated Chicken Breast w/ grapes, capers, olives and lemon, new potatoes with honey & sour cream dressing. L 32

Slow Roasted Pork belly w/ piri piri, lime, coconut, sticky black rice, bok choy and caramelised pineapple chutney. S 24
L 34

Soy Marinated Salmon w/ chilli sesame crusted avocado, miso & ginger mayo, soba noodles, local stinging nettle Kim Chi & Asian greens. S 26
L 36

Fresh Fish Fillet w/ asparagus and summer greens, black quinoa, carrot, ginger & marigold Wild Kraut and lemon hollandaise S 24
L 34

Slow Roasted Harissa Rubbed Lamb Shoulder w/ pan fried Halloumi, artichoke, olive & roast tomato salad w/ butter bean puree & roast cauliflower crumb. S 24
L 34

The Corner Curry - Thai inspired free range chicken w/ jasmine rice, spiced fruit chutney & cumin poppadum S 18
L 25

Tempura Fish & Chips w/ citrus splashed slaw with caper, parsley & lemon mayonnaise S 18
L 25

• **AFTERS... OR BEFORES!** •

Peanut Butter & Dark Chocolate Cheesecake w/ salted popcorn dulce de leche 15

Sticky Banana & Date Pudding w/ maple toffee, pecan crumble and steamed cream 15

Vanilla Bean Custard Tart w/ spiced ginger bread and a zesty rhubarb and orange compote. 15

Roast White Chocolate & Passionfruit Brulee w/ raspberry dusted lemon cookies. 15

Sticky Plum & Coconut Black Rice Pudding w/ mandarin, toasted nuts & seeds and coconut ice cream (vegan, gluten free) 15

Cheese by Over The Moon
30gram piece of cheese w / housemade crackers and fig and balsamic jam 13

Choose from:

- Farmhouse Cheddar
- Buffalo & Cow Blue
- Just Kidding, Goat
- OMG Triple Cream Brie

Carrot Cake w/ whipped cream. 7

Gluten Free Chocolate Cake or **Gluten Free Citrus Cake** w/ whipped cream. 9

Ice Cream selection w/ our own handmade ice cream.
Please ask server for today's flavours. 8