

### Snacks

Whipped Goats curd, beetroot & quince savoury éclair. \$14

Parmesan puff, tomato crème fraiche, prosciutto ham. \$9

Hot smoked salmon & tomato tartlet. \$10

Confit duck leg croquette, black garlic ketchup. \$12

Irish Brown soda bread & butter. \$10

### Small

Mount Cook Alpine Salmon croquettes, pea puree, Kaffir lime leaf dressing, salmon caviar. \$28

Panko crusted Lamb Sweetbreads, confit carrot, black pudding, spiced peach. \$26

The Tomato Dish-Fresh, semi dried & soused heirloom tomatoes, buttermilk espuma, bloody mary sorbet. \$26

Fillet of venison, plum syrup glazed, persimmon & cucumber salsa, enoki mushrooms, kumara chips. \$28

### Large

Roast Broccoli, salt baked celeriac, shiitake mushrooms, butterbean puree, black garlic buttermilk dressing. \$38

Grilled Beef Scotch, smoked bone marrow crumb, cavolo nero, horseradish butter. \$46

Fillet of Fish, kumara gratin, sprouting broccoli, capsicum tomato sauce, balsamic reduction, white sauce. \$42

Whole Roast Flounder, sauce Grenobloise, brown butter, capers, citrus segments, parsley. \$49

Duck Breast, roast beetroot, curried parsnip puree, pink peppercorn orange jus. \$45

### On The Side

Baby Potatoes in a roast leek, herb & lemon dressing. \$15

Roast Carrots, Tomato caper relish, spiced crème fraiche. \$15

Roast Brussel Sprouts, buttermilk dressing, chorizo crumb. \$16

### Dessert

Coconut baked meringue, lemon curd, citrus & mango sorbet, mandarin, tuille. \$19

Almond financier, Feijoa ice cream, green apple ice, apple gel, speculaas crumb. \$19

Glazed chocolate parfait, strawberry guava berry ice cream, orange gel, caramelised white chocolate & shortbread crumb. \$19

Affogato- Baileys & brown bread ice cream, toasted almonds, with a shot of espresso \$12 (add a shot of Baileys or Kahlua \$6)

Tea, Coffee or digestifs- Flip the Page

**Set Menu -If unsure, let us feed you, for \$85 pp for our selection of bread, snacks, small, large plates, sides**



**Noble & Sunday Tea \$6**

**Japanese Green Sencha**

\*Emerald green leaves, fresh, clean, hints of umami.

**Orange Sky**

\*Aromatic blend, balanced with sweet orange & cinnamon.

**Classic Earl Grey**

\*A Floral, bright & elegant Sri Lankan tea.

**Peppermint**

\*Refreshing, smooth, potent aroma

**Hibiscus Blossom**

\*Crimson, tangy, sweet tartness.

**English Breakfast**

\*Hearty, full bodied, brisk smooth finish.

**Coffee**

Espresso \$4.50

Short Black \$4.50

Long Black \$4.50

Capuchino \$5.50

Flat white \$5.50



**Dessert Wine**

Grava late harvest Sauvignon Blanc

\$14

Clearview Sea Red \$13

**Liquors & Digestives**

Limoncello \$10

Baileys \$10

Kahluha \$10

Neo Pedro Ximenez Sherry \$15

Elegante Med Sherry \$10

Tio Pepe White Fino \$10

Niepoort Ruby Port \$13.

**Whiskey/Whisky**

**Irish**

Jameson \$8.

Jameson 12 yr special \$17.

**Scotch**

Laphroaig 10 year \$17

Glenmorangie 10 year \$13

Chivas Regal 10 year \$10

Glenfiddich 12 year \$13

The Glenlivet 15 year \$17

**Rum**

Havana Club \$7

The Kraken Spiced \$9