



### Start

- Irish Brown soda bread & butter. \$10
- Buttered White asparagus, peas in a lemon dressing, parmesan cheese. \$28
- Caramelised Lamb Sweetbreads, glazed in a lamb jus, pickled butternut squash, shitake mushroom. \$26
- Whipped Goats curd, beetroot & quince savoury éclairs. (2) \$26
- Fillet of venison, honey roast yams, carrot & fennel seed relish, kumara chips. \$28
- Cured Alpine King Salmon, cucumber, toasted almonds, orange dressing, \$28

### Main

- Roast Cauliflower, mushroom ragout, butterbean puree, parmesan cheese. \$38
- Grilled Beef Scotch, smoked bone marrow crumb, cavolo nero, horseradish butter. \$46
- Fillet of Fish, salt baked celeriac, glazed asparagus, champagne carrot cream sauce. \$44
- Whole Roast Flounder, sauce Grenobloise, brown butter, capers, citrus segments, parsley. \$49
- Confit Duck Leg, roast red cabbage, red onion compote, preserved apricot, pink peppercorn 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 Broccolini, buttermilk black garlic dressing, toasted seeds. \$16

### Dessert

- Strawberry guava & white chocolate parfait, rhubarb mousse, chocolate sable, raspberry gel. \$19
- Coconut baked meringue, lemon curd, citrus & mango sorbet, mandarin, tuille. \$19
- Glazed chocolate delice, berry sorbet, orange puree, caramelised 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, groups of 4 and above - let us feed you, for \$89 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

