



evening affair

Starting from 6pm
(everything on our menu is gluten free)

the inspiration

Our menu showcases nature's versatility and is inspired by the southern alps surrounding the resort. Our small team of resident chefs use fresh ingredients from local suppliers, homemade baked goods, and their own fermented foods to create this delicious dining experience.

the welcome

Home-brewed kombucha and daily appetizer.

the main course

Mountain Journey

Slow cooked braised beef cheek with herbed polenta served with our house made sauces.

River Journey

Salmon and soba noodles with wilted greens and a miso ginger broth.

Forest Journey

Thali journey Indian inspired tasting plate including curry, rice, coconut raita served with an array of accompaniments (V)

All served with selection of roast seasonal vegetables.

the finale

Chocolate fondant - dried fruit compote - plain yoghurt (GF)

Vegan desert - (GF) (V)

Selected cheese board (GF available)

*Please inform us of any allergies

