

Dinner

from 6pm

Start

Home-brewed Kefir or Kombucha and daily vegan appetizer (DF) (GF)

Probiotic drinks enhance gut health, aid digestion and boost immunity

Mains – all of our dishes are homemade by our multi-cultural team using fresh local ingredients

Slow cooked beef cheek

Honey carrot puree, seasonal vegetables, pickled red onion, served with chimichurri sauce (DF) (GF)

Roast Lamb

Parsnip purée, broccoli, and strawberry mint sauce (DF) (GF)

Harissa Chicken

Harissa Chicken, millet, courgette, pepper and onion, pineapple salsa, coconut lime dressing (DF) (GF)

Hot Baked Sumac Akaroa Salmon

Served with black rice, charred mustard red cabbage and pistachio labneh – (Grilled tofu available) (GF)

Vegan Orange Tofu

With rice noodles, green beans and topped with kimchi (V) (DF)

All served with a side salad of the day to share Add Bread \$5 (recommended if you are very hungry)

Dessert

Please order at the same time as your mains

Chocolate Fondant – chocolate fondant, ginger berry compote, vanilla orange ice cream (GF)

Sticky Date – orange pudding with warm black tahini sauce and vanilla ice cream

*Contains nuts (GF) (V)

Deconstructed apple crumble – nutty honey baked muesli, apple, served with whipped coconut cream. Low sugar option *Contains nuts (GF) (DF)

Mango sorbet- with turmeric and coconut (GF) (DF)

Cheese Board – Two kinds of selected cheese, homemade seed crackers, mango chutney (GF)