



Dinner

Available from 6pm – bookings essential see reception, all drinks added to your room account for payment at checkout

start

home-brewed kombucha or kefir shot and daily vegan appetizer
probiotic drink on arrival to enhance gut health, aid digestion, and boost immunity
daily vegan, dairy free and gluten free appetizer

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

pulled beef cheek [gf, df]
roasted potatoes, chargrilled cabbage, pickled cauliflower & chimichurri sauce (best paired with yalumba shiraz or syrah)

middle eastern lamb [gf, df]
cannellini bean purée, smoked balsamic beetroot with currant sauce, and moroccan chermoula (best paired with pinot noir)

jerk chicken tenderloins [gf, df]
grilled pineapple salsa, jamaican rice (best paired with sauvignon blanc)

pan seared Akaroa salmon [gf, df]
ancient grains, herb citrus dressing, kale pesto, steamed seasonal vegetables (best paired with chardonnay)

creamy beluga lentil mushroom stew [df, v, gf]
sunflower cream, parsley and walnut topping, crispy polenta, (gf option available)

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

matcha chocolate fondant [gf] – vanilla ice cream and matcha crumble (best paired with tayberry liqueur)

saffron poached pear [gf, df, vg] – macadamia crumble and coconut yoghurt (best paired with gewurztraminer *contains nuts)

sticky date pudding [gf,v]– vanilla ice cream, orange caramel sauce, and pecan nuts *contains nuts

cheese board [gf,v]– evansdale cumin, cheddar, and whitestone brie, homemade seed crackers, and mango chutney. (best served with port)

v = vegetarian | vg = vegan | df = dairy free | gf = gluten free

*Please advise the waiting team if you have any allergies