



Dinner

Available from 6pm – bookings essential see reception, all drinks are 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

beef cheek [gf, df]

pumpkin purée, roasted mushrooms, carrots and baby onion with crisp kale. (best paired with yalumba shiraz, or syrah)

middle eastern lamb [gf, df]

cannellini bean purée, balsamic beetroot with currant sauce, and moroccan chermoula (best paired with pinot noir)

mediterranean chicken breast [gf, df]

quinoa, sundried tomato, charred leek, spinach pesto (best paired with greywacke sauvignon blanc) can be made vegetarian by substituting marinated tofu

sumac baked akaroa salmon [gf, df]

roasted herb potatoes, cauliflower purée, herb citrus dressing, steamed seasonal vegetables (best paired with chardonnay) can be made vegetarian by substituting tofu

roasted cauliflower and mushroom lentil ragu [df, v, gf]

mushroom lentil ragu, roasted harissa cauliflower, crispy kale and sauerkraut (best paired with Nautilus pinot gris)

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 [gf] – vanilla ice cream and miso caramel, sesame tuille (best paired with tayberry liqueur)

poach pear [gf,vg, df]– nutty crumble, lemon curd, vanilla coconut cream *contains nuts

matcha coconut panna cotta [gf, df]—coconut chips

cheese board [gf]– mix of three types of cheese, 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