

# DINNER MENU

## Entrees

- Buttermilk fried chicken**, homemade peri-peri sauce 20
- Pumpkin & ricotta tortellini**, pumpkin puree, sage, tossed almonds 20
- Beetroot tartare**, goat cheese mousse, soft poached egg, beetroot crisps (gf) 21
- Smoked salmon pate**, avocado, lemon curd, toasted brioche 22
- Pork and shrimp ravioli**, green apple relish, crayfish consommé (df) 25
- Seared Yellow Fin tuna**, grapefruit, fennel, preserved lemon, anchovy vinaigrette (gf/df) 26
- FIRST LIGHT New Zealand Wagyu beef short rib**, orange chutney, salsa Verde (gf/df) 28

## Mains

- Homemade gnocchi**, portobello mushrooms, truffle paste, feta 30
- Honey soy roasted poussin**, stuffed chorizo, cranberries, and wild rice (gf) 35
- Pan fried fish**, pea puree, grilled pineapple, buttered leeks, prosciutto chips (gf) 37
- Cassoulet**, classic casserole of duck, pork sausage and white beans (gf/df) 38
- Herb crusted lamb rack**, roasted root vegetables, port wine sauce (gf/df) 39
- Prime steer rib eye steak on bone**, peppercorn jus (gf) 45

## Sides

- Mash potato**, caramelised onion (gf/df) 10
- Caprese salad**, tomato, basil, mozzarella, pesto (gf) 12
- Chargrilled asparagus**, porcini infused mornay sauce 15
- Ratatouille**, vegetable stew of eggplant, courgette, red bell pepper (gf) 15

## Desserts

- Whittaker 72% dark chocolate mousse**, brandy snap, raspberry sorbet (gf) 17
- Lemon meringue**, salty caramel profiteroles 17
- Baked cream cheese sponge cake**, matcha creme anglaise, plum gelato (gf) 17
- OVER THE MOON triple cream Brie**, pistachio crackers, fruit paste 20

## For kids

- Fish n Chips 15
- Cheeseburger 15
- Buttermilk fried chicken 15