




Our food philosophy is based on the "Eco Gastronomy" concept, which has strong connections between how and where food is produced and consumed. We strive to source premium ingredients locally which are seasonal, fresh and in their prime. Our menus offer a wide variety of light and healthy options and we believe that eating is for the mind, body and soul.

Bon Appétit!
Executive Chef
Jinu Abraham

Menu

Roast swede soup, pickled hazelnuts and cabbage  \$12

Caesar salad with chicken fillet strips and soft boiled egg \$20

Nicoise salad with tuna \$22

BBQ chicken pizza with onions, mushrooms and tomato relish \$21

Ham & cheese toastie with fresh garden salad or french fries \$15

Beer battered fish and chips \$20


Chilli kelp Hapuka \$29

Preserved lemon cous cous, with silverbeet, cokelek and squid ink sauce

Sweets

Chocolate delice with orange jelly, burnt meringue and coulis \$16

Tiramisu with vanilla anglaise \$15

Strawberry sorbet, shortbread crumble, raspberry lamington and riesling flakes  \$14

Hot Beverages

Tea all \$4

A full choice of teas available

Coffee all \$5

Pot of freshly brewed coffee

A full selection of espresso coffees available



GST included

20% surcharge applies on public holidays



Square Meal

Menu A \$20

Beetroot and rocket with pine nuts, feta and olive oil

Gazpacho

Miso prawns on black pudding and kumara salad with aioli

Menu B \$20

Vegetarian cheddar cheese and bread salad with olives

Miso soup with organic tofu and ginger

Tuna served with stir fry vegetables, soy and ginger sauce

Menu C \$20

Caesar salad with marinated anchovies

Creamy tomato and basil soup

Eye fillet steak served on new potato gratin, vine tomato, jus and quince purée

Menu D \$20 (Vegan)

Grilled mushroom with wakame salad

Roasted swede soup with pickled hazelnuts

Ginger marinated tofu with preserved lemon and corriander cous cous

If you have a query regarding food allergens, please ask a member of our staff who will be happy to assist



GST included

20% surcharge applies on public holidays