To wet the whistle

Jean Marc Vigreux-Frere Champagne
-or-
'Wild at Heart'
Non-alcoholic Gin, raspberries, lime & sugar
-or-
McLeod's Longboarder Lager

Entrée

Yellowtail Kingfish ceviche, avocado, Vietnamese mint, lemongrass, crayfish oil
-or-
Butternut, house-made fromage blanc, seedy buckwheat, rocket, chilli oil (vego)
-or-
Corn-fed duck liver pate, fig preserve

Main

Steamed Warehou, green sauce, boquerones, roasted cauliflower
-or-
Potato gnocchi, house-made ricotta, courgette, olive, basil, pickled lemon dressing (vego)
-or-
Beef fillet, Café de Paris butter, fries

Dessert

Bush honey panna cotta, strawberries, almonds
-or-
Catalan crepes, orange caramel, vanilla ice-cream
-or-
Cremeux d'Argental, Black Doris plum preserve

Extras

Marinated olives $10.90
Marinated green-lipped mussels $12.90
Te Kouma Bay Pacific oysters $6.90 each
Served natural with champagne vinegar
Or battered with tartare

Fries, mayonnaise $11.90
Mixed leaf salad, celery seed vinaigrette $12.90
Warm roast beetroot & lentil salad, spiced yoghurt, mint $13.90
New potatoes, confit garlic butter, rosemary salt, parsley $13.90

Valentines Day tipple

'Bramble in the Bushes' $20
Gin, raspberry, lime, sugar, egg white