



SMALL PLATES

Mushroom arancini, smoked tomato, kawakawa aioli	Ⓥ \$10.5
COCO FOREST FLOOR Crispy potato, parsley, pistachio, beetroot, wild mushrooms	Ⓥ \$14
Crumbed crab and white fungus rolls, green chilli cream	\$16
Pork cheek, prune, curried cauliflower, kimchi crackling	ⓖⓉ \$16
Seared tuna, oyster cream, apple and kumara	\$18
Hare terrine, plum, carrot, brioche	ⓖⓄ \$16

LARGE PLATES

55-day aged sirloin, potato dauphine, mushroom dijonnaise <i>Cooked medium-rare</i>	\$32
Spiced lamb burger, coconut Kerabu salad, chilli lime dressing, shoestring fries	\$25
Goat curry masala, tomato rice, Acar Nyonya	\$28
Beetroot confit Akaroa salmon, chorizo, white bean and celeriac barigole, fried bread	ⓖⓄ ⓈⓄ \$30
Roast chicken breast, potato fondant, peas, pancetta, porcini cream	ⓖⓉ \$28
Mace and gruyère gnocchi, pumpkin, sambal, walnut	Ⓥ \$26

SHARING PLATES

FOREST FEAST FOR TWO A decadent three-course indulgence to share and delight in, consisting of...	\$98
ENTREE PLATTER Chef's light selection to begin the Feast	
ROAST DUCK FOR TWO With a spiced mandarin glaze and autumn vegetables <i>Available as a course for two to share, \$65</i>	ⓖⓉ ⓈⓄ
DESSERT PLATTER Sweet treats to finish <i>Available as a platter for two to share, \$32</i>	



PENINSULA PLATTER FOR TWO OR THREE Head chef Nic Spicer's selection of tasters showcasing our most popular dishes, served over three tiers - the perfect entree or pre-theatre option to share	
Please ask your server for today's selection	
	\$48 for two \$73 for three

SIDES

Shoestring fries, tomato sauce, mayonnaise	Ⓥ ⓖⓉ ⓈⓄ \$6
Polenta chips with smoked tomato and creole cream	Ⓥ \$8.5
Baby leaf salad with toasted seeds and pickled autumn vegetables	ⓖⓉ ⓈⓄ \$8.5
Fried feta, truffle honey, thyme	Ⓥ \$10.5
Brussel sprouts, chard, crème fraîche, dukkah	Ⓥ ⓖⓉ \$10.5

KIDS 12 & UNDER \$11.5 & INC. COMPLIMENTARY JUICE

Chicken tikka taco	ⓖⓄ
Fish bites with shoestring fries and salad	
Cheese and tomato pizza	Ⓥ
Add an ice cream sundae with chocolate sauce for \$5	

DESSERT

TRAIL MIX of mango and white chocolate yolks, nougat, plums, cherry ice cream	Ⓥ ⓖⓄ \$12
BIRD'S NEST of Kataifi, Greek yoghurt mousse, candied walnuts, orange blossom caramel	Ⓥ ⓖⓄ \$12
VIOLET PARFAIT with confit blood orange and almond sorbet	Ⓥ ⓖⓉ \$12
BLACK FOREST ice cream with chocolate fondant and Turkish Delight soil	Ⓥ \$12

Please inform us of any allergies or dietary requirements etc

Gluten Free ⓖⓉ	Gluten Free option ⓖⓄ
Dairy Free ⓈⓄ	Dairy Free option ⓈⓈ
Vegetarian Ⓥ	Vegetarian option ⓋⓄ
Vegan Ⓢ	

