



## specials

### entrée

- buffalo grape and parmesan flat bread \$14.90  
organic chicken liver parfait,  
- quince jelly, flat bread \$16.90

### main

- aged fillet steak cooked medium rare, \$33.90  
-mashed potato, café de paris butter  
salmon & potato fish cakes, \$26.90  
-wasabi pea mash  
duck confit, spinach, potato, \$33.90  
-orange herb sauce

### special pizzas

- small \$18.90 medium \$23.90 large \$26.90  
1. fresh fig pizza; blue cheese,  
- holly bacon, rocket  
2. pulled pork; caramelised onion,  
-roast apple, fresh mozzarella  
3. roast new season peach, holly bacon  
-fresh mozzarella, rocket

### side dish

- organic green leaf salad \$8.90

### pudding

- classic crème brûlée \$13.90  
jelly tip or strawberry ice cream \$9.90

## plant based specials

**vegan pizza** \$18.90/\$23.90/\$26.90  
tahini & turmeric, olives,  
caramelised onion, potato,  
chilli

**abundance bowl** \$24.90  
broad bean falafels,  
avocado, toasted seeds,  
turmeric dressing

**raw cheesecake** \$13.90  
strawberry

**vegan popsicle** \$9.90  
chocolate ice cream



**pinot gris** gl \$12.90 btl \$49.90  
ripe & nicely perfumed, crisp acidity & a long finish.

**merlot cab franc** gl \$12.90 btl \$49.90  
aromas of black cherry, full palate, rich and soft  
with flavours of plum.