

market

eat what you love. love what you eat.

dinner

Soup Of the day	65
• baked camembert , topped with honey, almonds and thyme-infused berries, served with ciabatta	89
• crispy pork belly bites , with asian cabbage + sesame slaw, finished with smoked chilli aioli	85
• twice baked butternut soufflé , served on gorgonzola cream with pistachio and caramelized onion	75
• seared beef fillet on baby potatoes and rocket, finished with creamy grilled mushrooms	110
• roast butternut served with a honey + balsamic reduction, rocket and toasted pumpkin seeds	68
• chilli-rubbed grilled prawns served on fresh rocket with tomato + coriander salsa	110
salads	
• house-made fishcakes on rocket, feta, carrot shavings, tomato and olives, topped with roasted garlic aioli	120
• roast butternut + beetroot topped with feta, mixed greens, cucumber and pumpkin seeds	95
curry	
• chicken + prawn korma curry with basmati rice or garlic/butter naan	195
vegetarian	
• cannelloni of brinjal stuffed with feta and baby spinach, finished with tomato relish	110
• zucchini + carrot stir fry ; lightly creamed, tossed with peppers, mushrooms, basil pesto, chili, finished with cashews and coriander	
• coconut cream vegan option	95/95
pasta	
• sage-roasted butternut , tossed with penne, cream and toasted pumpkin seeds	90
• add bacon	15
• mushroom + spinach in a creamy white wine sauce, tossed with tagliatelle and mushrooms	130
• vegan option available	
• chicken + basil pesto tossed with tagliatelle, cream and roasted cherry tomatoes, finished with grana Padano and lemon	110
• opt for no cream	
• prawn + chorizo in spicy arrabiata, tossed with tagliatelle, basil pesto and spinach	130
grill	
• lamb rack served on roast sweet potatoes, rocket and cherry tomatoes, topped minted dressing	210
• fillet of beef served on grilled mushrooms and baby potatoes, finished with bearnaise sauce	195
• flamed-grilled sirloin , with roast seasonal veg and potato wedges, topped with creamy mushroom sauce	190
• chicken roulade , stuffed with feta, tomato + basil pesto, wrapped with oak cured bacon served on ratatouille	150
• slow roasted belly of pork served on warm roast seasonal vegetables, finished with red wine jus and apple	170

ask us about our specials and desserts