

market

eat what you love. love what you eat.

dinner

starters

- **Soup of the day** 70
- **baked camembert**, topped with honey, almonds and thyme-infused berries, served with ciabatta 95
- **crispy pork belly bites**, with asian cabbage + sesame slaw, finished with smoked chilli aioli 90
- **seared beef fillet** on baby potatoes and rocket, finished with creamy grilled mushrooms 115
- **roast butternut** served with a honey + balsamic reduction, rocket and toasted pumpkin seeds 55
- **chilli-rubbed grilled prawns** served on fresh rocket with tomato + coriander salsa 115

salads

- **house-made fishcakes** on rocket, feta, carrot shavings, tomato and olives, topped with roasted garlic aioli 125
- **roast butternut + beetroot** topped with feta, mixed greens, cucumber and pumpkin seeds 80

curry

- **chicken + prawn korma curry** with basmati rice or garlic/butter naan 199

vegetarian

- **cannelloni of brinjal** stuffed with feta and baby spinach, finished with tomato relish 115
- **zucchini + carrot stir fry**; lightly creamed, tossed with peppers, mushrooms, basil pesto, chili, finished with cashews and coriander 100/100
 - coconut cream vegan option

pasta

- **sage-roasted butternut**, tossed with penne, cream and toasted pumpkin seeds 95
 - add bacon 20
- **mushroom + spinach** in a creamy white wine sauce, tossed with tagliatelle and mushrooms 135
 - vegan option available
- **chicken + basil pesto** tossed with tagliatelle, cream and roasted cherry tomatoes, finished with grana Padano and lemon 115
 - opt for no cream
- **prawn + chorizo** in spicy arrabbiata, tossed with tagliatelle, basil pesto and spinach 135

grill

- **lamb rack** served on roast sweet potatoes, rocket and cherry tomatoes, topped with minted dressing 215
- **fillet of beef** served on grilled mushrooms and baby potatoes, finished with bearnaise sauce 199
- **flamed-grilled sirloin**, with roast seasonal veg and potato wedges, topped with cream mushroom sauce 195
- **chicken roulade**, stuffed with feta, tomato + basil pesto, wrapped with oak cured bacon served on ratatouille 155
- **slow roasted belly of pork** served on warm roast seasonal vegetables, finished with red wine jus and apple 175

ask us about our specials and desserts