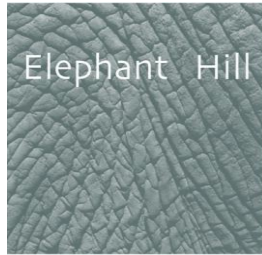


All tables served complimentary home-made breads, baked daily
balsamic vinegar & Aquiferra olive oil

Entrée

| | |
|---|----|
| Kingfish gravlax, beetroot & cucumber rémoulade, champagne dressing, pickled cherry tomatoes 2010 Elephant Hill Sauvignon Blanc | 21 |
| Black Angus tartare, tapenade, rocket, quail yolk, smoked tomato salt 2009 Elephant Hill Merlot | 19 |
| Mushroom & duck confit mille feuille, truffle & thyme fool, roast garlic purée 2009 Elephant Hill Pinot Noir | 23 |
| Wakame crusted tuna, avocado foam, compressed melon & radish salad, citrus ponzu dressing 2011 Elephant Hill Pinot Gris | 20 |
| Pork cheek & watercress soup, agria dumplings, autumn vegetables 2010 Elephant Hill Chardonnay | 18 |

Executive Chef – Ashley Jones
Wines listed are our recommended pairing for each dish



Main

| | |
|--|----|
| Akaroa salmon, herb & lentil salad, preserved lemon crème fraîche, pomegranate dressing 2011 Elephant Hill Rosé | 36 |
| Grapevine smoked quail, madeira braised cabbage, game chips & bread sauce 2009 Elephant Hill Pinot Noir | 38 |
| Lamb shortloin, white bean purée, confit tomato, braised shank, pea cream, fried shallot & rosemary mint jelly 2009 Elephant Hill Merlot | 37 |
| Roasted Angus fillet, braised chain tortellini, swede & port purée, roasted scallions & fondant potatoes 2010 Elephant Hill Syrah | 39 |
| Grilled swordfish, orange & fennel salad, gremolata chips & tzatziki 2010 Elephant Hill Chardonnay | 36 |
| Whitefish, aromatic coconut sauce, grilled scampi & saffron sago 2011 Elephant Hill Gewürztraminer | 37 |

Sides

| | |
|---|----|
| Agria fries, aioli & rosemary salt | 9 |
| Cauliflower fritters, harissa & yoghurt | 9 |
| Pear & walnut salad, blue cheese dressing | 9 |
| Roasted mushrooms, rosemary, lardons | 10 |