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**Starters**


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**Chef's Seasonal Soup (GF) - \$17**

*Hand-crafted daily and served with warm artisan sourdough and whipped herb butter.  
(Please ask your server for today's selection).*

**Artisan Bread and House Dips (GF, DFR) - \$17**

*Freshly baked specialty bread served with whipped herbed butter and a duo of seasonal housemade dips.*

**Twice-Baked Goat's Cheese Soufflé (VN) - \$23  
(please allow 15 minutes baking time for your soufflé)**

*A classic French delicacy served with peppery rocket and a honey-roasted beetroot salad.*

**Toasted Rice Medallions - \$24**

*Topped with avocado and prawns, sriracha mayo and chili crisp.*

**Gin-Cured Salmon Gravlax (GF, DF) - \$25**

*House-marinated salmon served with a shaved cucumber salad, charred grapefruit segments, crispy capers, and pickled shallots.*

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**Mains (Vegetarian)**


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**Ras el Hanout Ratatouille (V, VN, GF, DF) - \$36**

*Warm, aromatic vegetable stew seasoned with North African spices, served with crisp house-made falafel.*

**Chili Crisp Fried Tofu (GF, DF, V, VN) - \$34**

*Golden-fried tofu paired with charred broccolini and savoury falafel, finished with a signature chili crisp oil.*

**The Gardener's Pie (DF, V, VN) - \$34**

*A garden-fresh medley of broccoli, carrots, cauliflower, and green beans with cannellini beans and caramelised onions, baked in a delicate, flaky filo pastry.*

**Harissa Spiced Cauliflower (GF, DF) - \$34**

*A thick-cut, pan-seared cauliflower steak rubbed with warm spices and served with a bold harissa glaze.*

## Mains

### Potato Gnocchi Marinara (GF, V) - \$38

*(1 & 2) Pillow-soft gnocchi tossed in a classic, herb-infused marinara sauce and finished with aged grana padano.*

### Chicken Linguini- \$36

*Roasted chicken, pepperoni, capsicum, garlic, parmesan and cream.*

### Market Catch 'En Papillote' (GF, DF) - \$44

*Fresh seasonal fish oven-baked in parchment with sun-dried tomatoes, roasted capsicum, olives, and preserved lemon to lock in delicate flavours.*

### Duo of Duck (GF) - \$49

*Pan-seared duck breast and slow-cooked confit leg, served with honey-glazed baby carrots, a crisp potato pavé, and a rich red wine reduction.*

### Slow-Braised Lamb Shank (GF, DF) - \$44

*Fall-off-the-bone lamb served atop buttery leek and potato mash, paired with charred broccolini, tomato, asparagus and natural braising jus.*

### Coastal Seafood Cioppino (GF, DF) - \$45

*A hearty winter stew of fresh local seafood in a fragrant tomato and saffron broth, served with toasted house-made bread, and rouille.*

### 350gm Prime Ribeye Steak (GF) - \$62

*Grilled to your liking and served with smooths leeks and potato mash and sautéed local seasonal vegetables.*

## Desserts

### Coromandel Dark Chocolate Fondant - \$23

*A decadent molten-centre cake served with chilled crème fraiche and vanilla bean ice cream.*

### Kumara and Coconut Gratin - \$23

*A unique winter twist on the classic brûlée, served with a crisp sugar crust, fresh seasonal berries, and salted caramel ice cream.*

### Artisan Cheese Selection - \$25

*A curated board of local cheeses accompanied by Medjool dates, fresh grapes, toasted walnuts, and premium crackers.*

### Miha's Seasonal Finale - Please ask your server

*Our chef's daily inspiration. Please ask your server for today's selection.*