

Entrée

Chorizo & chickpea soup, rocket, crisp fried onion	18
2010 Elephant Hill Viognier	
Duck prosciutto, mozzarella, smoked tomato vinaigrette, olive grissini	23
2010 Elephant Hill Chardonnay	
Gnocchi tortellini, French onion jam, sage, Roquefort béchamel	20
2009 Elephant Hill Merlot	
Citrus cured salmon, celeriac rémoulade, cucumber jelly, salmon roe	21
2010 Elephant Hill Sauvignon Blanc	
Manuka smoked eel, vermouth creamed leeks & soft polenta	21
2008 Elephant Hill Reserve Sauvignon Blanc	

Main

Baked whitefish, cockles, prawns, Urenika potatoes, saffron & garlic tea	36
2008 Elephant Hill Reserve Sauvignon Blanc	
Grilled spatchcock, goats curd, pancetta, cumin & shallot confit	38
2010 Elephant Hill Chardonnay	
Spiced salmon confit, tempura fennel, cauliflower purée	35
2009 Elephant Hill Pinot Noir	
Lamb & smoked portobello Wellington, truffled potato purée	39
2009 Elephant Hill Le Phant	
Poached Angus, chicken liver parfait, oyster mushrooms, roast garlic & winter greens	40
2010 Elephant Hill Syrah	

Sides

All sides 9

Agria fries, aioli

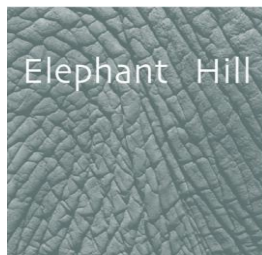
Broccoli, blue cheese & pinenuts

Roasted mushrooms, garlic, chilli & thyme

Mesculin, pear, walnuts & walnut oil

Executive Chef – Ashley Jones

All meals served with complimentary breads baked daily
Wines listed are our recommended pairing for each dish



Winter Lunch Special

Available Monday to Friday

2 courses - 50

with matched wines - 60

3 courses - 65

with matched wines & coffee - 85
(matched wines 75ml each / 50ml dessert)

*Cheese at additional cost

Degustation

Available for whole tables from 6:00pm - 8:30pm

Duck prosciutto, mozzarella, smoked tomato vinaigrette, olive grissini

2010 Elephant Hill Chardonnay

Manuka smoked eel, vermouth creamed leeks & soft polenta

2008 Elephant Hill Reserve Sauvignon Blanc

Gnocchi tortellini, French onion jam, sage, Roquefort béchamel

2009 Elephant Hill Merlot

Spiced salmon confit, tempura fennel, cauliflower purée

2009 Elephant Hill Pinot Noir

Poached Angus, chicken liver parfait, oyster mushrooms,
roast garlic & winter greens

2010 Elephant Hill Syrah

Lemongrass brûlée, lychee gel & mint sorbet

2009 Elephant Hill Rania

Menu only - 90

including matched wines - 135
(75ml each / 50ml dessert)

Executive Chef - Ashley Jones

All meals served with complimentary breads baked daily
Wines listed are our recommended pairing for each dish