

sunday
monday
tuesday
wednesday
thursday

from 17:00

Two Courses - \$45
Three Courses - \$55

bites (add-ons)

Ora King Salmon Tartare Bruschetta (ea) - \$7
capers, horseradish, red onion, parsley

Mushroom Bruschetta (ea) - \$7
feta, garlic, mint

Seared Beef Bruschetta (ea) - \$7
blue cheese, lemon zest

Goats Cheese Croquettes (8) - \$16
honey, thyme

entrees

Market Fish Carpaccio
avocado, red onion, crispy sweet potato, coriander, chilli, lime

Angus Beef Tartare
capers, comichons, beetroot relish, kumara chips

Baked Mills Bay Mussels
panko crumb, garlic butter, parmesan, parsley, lemon

Pork Belly
mango, cucumber, red onion, coriander, peanuts, red chilli dressing

Baked Potato Gnocchi
gorgonzola cream, walnut & panko crumb, rocket, grana padano

Seafood Chowder
market fish, mussels, potato, parsley, sourdough

mains

Pan Fried Market Fish Fillet
roasted cauliflower, tomato & garam masala sauce, coriander

Char-Grilled Lamb Rump
caraway spiced carrots, whipped feta, tahini yoghurt, mint

Whole Roast Local Flounder
brown butter, lemon, paprika

Pork Schnitzel
celeriac, apple, endive & parsley slaw, fried capers

250g Eye Fillet
kumara & cumin puree, field mushrooms, bacon, shallots, cress

Little River 'Wildfire' & Roasted Garlic Souffle
beetroot, apple, walnuts, cress, endive, mint

sides (add-ons)

Hand Cut Chips - \$10
roasted garlic aioli, sea salt, black pepper

Char-Grilled Broccoli - \$10
walnut butter

Roasted Pumpkin - \$12
dukkha, spiced yoghurt

Baked Mash Potato - \$12
garlic butter, little river 'wildfire'

Chopped Cos Lettuce Salad - \$12
parmesan, anchovy, lemon

dessert

Butterscotch Pot
soft whipped cream, almond & hazelnut praline, salted caramel

Mini Pavlova
passionfruit & lime curd, mascarpone cream

Steamed Treacle Pudding
vanilla custard, caramel sauce, whipped cream, brandy snap

Affogato
espresso, ice cream, biscotti

Boat Shed
fresh & simple