

WELCOME TO THE

CAPTAIN'S

DINING ROOM

toasted Clareville Bakery loaf, whipped goat cheese,
Greytown honey, dukkah and Olivo olive oil 18.0

BEGINNINGS

applewood smoked salmon, gin marinated beetroot,
radish, apple, wasabi creme fraiche, watercress, ciabatta 22.0

Ⓛ UPON REQUEST

saffron and chorizo risotto, smoked tomato puree, aged
parmesan Ⓜ 21.0

chicken liver parfait, pear and saffron chutney,
hazelnuts, brioche 21.0

NEXT

house made agnolotti, goat cheese, beetroot,
hazelnuts Ⓟ 32.0

Homegrown Butchery beef eye fillet, potato and
beetroot pavé, roast shallot, bordelaise sauce, herb oil Ⓜ 48.0

Lumina lamb loin, potato gnocchi, pistachio herb
crust, rosemary garlic veloute, kumara 43.0

Whitehart Kurobuta pork fillet, caramelised cauliflower
puree, cavolo nero, pear, nduja croquette,
apple gastrique 40.0

market fish, saffron braised fennel, celeriac puree,
burnt lemon, caper and brown butter sauce Ⓜ 42.0

TO SHARE

heirloom carrots, goat cheese whip 14.0

mash, beef jus 12.0

cavelo nero, peas, almonds 9.0

DESSERT

vanilla baked cheesecake, orange curd, lime
meringue, mandarin compote, goat cheese 17.0

bruleed lemon tart, creme fraiche ice cream,
lemon milk crumb, toasted marshmallow 17.0

chocolate creme caramel, pear, kataifi pastry,
pistachio gelato, rose petal 17.0

seasonal sorbet, made by us Ⓜ Ⓛ Ⓟ 6.0