



FARM. SHELF. TABLE

Dinner Menu

Smaller

Puffed roti, harra, whipped feta	1 5
Buttermilk fried chicken, peruvian aioli	1 2
Grilled asparagus, romesco, almonds	1 5
Roasted baby carrots, soft herbs, curry leaf aioli	1 4
Seafood chowder	1 5

Bigger

Blackened sweetcorn slaw, house smoked salmon, preserved lemon caper yoghurt	2 8
220g beef ribeye, café de Paris butter, shoestring fries, charred broccolini	3 2
Battered blue cod, chips, house tartare	2 8
Te Mana lamb rump, roasted eggplant, almond cream	3 2
Smoked beef brisket burger, pickles, mustard, brioche bun, shoe string fries	2 2

On the side

Chargrilled broccolini, toasted almonds	1 0
Green salad	7
Truffled panisse, aioli	8
Shoestring fries, aioli	7

*Please advise us of any special dietary requirements when you order

*Where ever possible we source locally grown, organic and spray free produce

*V = VEGAN



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Dessert Menu

Dark chocolate mousse, amaretti mascarpone, fresh strawberry	15
Limoncello tiramisu, vanilla honey yoghurt	14
Cheeseboard, cherry jam	22
Affogato	15

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