

KNIFE & FORK

PADDOCK

~ Chicken schnitzel, char-grilled corn salsa + smokey chipotle mayo ~ \$18

~ Buffalo tulip chicken, mesclun orange vinaigrette + 46 buffalo sauce ~ \$18

~ The 46 burger, wagyu, swiss cheese + fries ~ \$25

(Add harmony bacon or blue cheese ~ \$3)



~ Zaatar spiced lamb, charred carrots, asparagus, potatoes + tzatziki yoghurt ~ \$29

~ Peppered pork skewers, mesclun salad + orange vinaigrette ~ \$19

~ Beef oyster medallions, pickled cabbage & carrot salad + jalapeno herb salsa ~ \$22

OCEAN

~ Crispy calamari, pickled jalapeno mayo + coriander ~ \$17

~ Fish sliders, pickle mayo + rocket ~ \$20

~ Seared tuna poke, kaffir lime, coconut yogurt + sesame soy oil ~ \$27

~ Mojito fish ceviche, cucumber capsicum mint salsa + plantation rum dressing ~ \$20

KNIFE & FORK CONTINUED

GARDEN

~ Wild mushroom arancini, duxelle + miso mayo ~\$7/\$13

~ Wilted kale, quinoa, spinach, broccoli + balsamic vinaigrette ~ \$10

~ Wine poached pear, candied walnuts, cos/mesclun salad + orange vinaigrette ~ \$18

~ Heirloom tomatoes, mozzarella, pesto, balsamic + basil ~ \$22

~ Quesadilla mozzarella, roasted vegetable chutney + lemon mascarpone ~ \$18

(Add: chargrilled chicken, rosemary + thyme minute steak or peppered pork to any salad or quesadilla ~ \$5)

SIDES

~ Shoe string fries + garlic aioli ~ \$8

~ Kumara crisps + sundried tomato mayo ~ \$8

SWEET TOOTH

~ Citron sorbet, berry mess + meringue honeycomb crumble ~ \$15

~ Espresso affogato, walnut praline + passion fruit syrup ~ \$13

(Add your favourite Liqueur - ask our friendly wait staff ~ \$9)

Cheeses:

~ Whitestone windsor blue, probiotic brie, airedale

Served with:

Lavosh, dried fruits, comb honey and grapes

2 cheeses ~ \$30 | 3 cheeses ~ \$40

