



### SMALL PLATES

Fried feta, truffle honey, thyme	V	\$12
Mushroom pâté, earl grey and brandy jelly, tomato bread	GO V	\$13
Shiitake and daikon fritters, curried jackfruit, coconut yoghurt	GF V	\$14
Roast bone marrow, beef tartare, red onion, salted egg yolk	GF DF	\$16
BBQ prawns, corn bread, basil, sweet corn, pepper		\$18
Grilled chicken thigh, spiced peanut, Nasi Impit, pickles	GF DF	\$18
Beetroot and orange tartlet, Massimo's Stracciatella, chilli, coriander	V	\$16
Tarakihi soufflé, caviar cream, dill		\$18

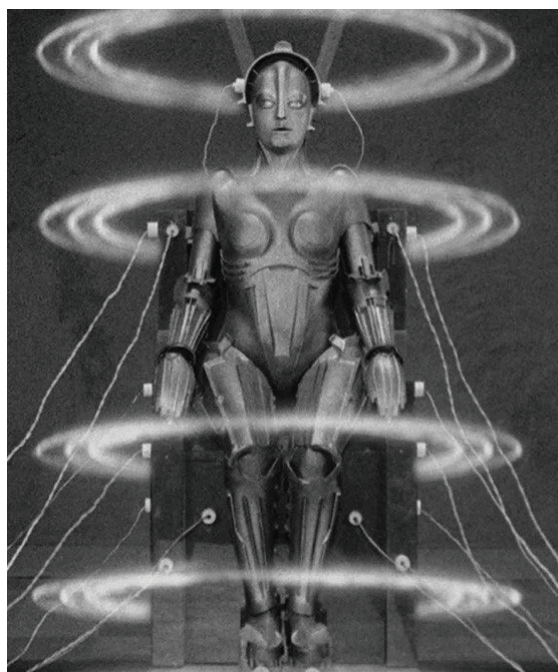
### LARGE PLATES

Line caught fish, parsnip, chorizo, flageolet beans, squid ink tuille	GO DO	\$32
Roast mushroom, fried celeriac, watercress, smoked cashew and tomato gravy	GF V	\$26
Slow cooked pork shoulder sandwich, pimento cheese, crispy onion, stone fruit relish, curly fries		\$26
Brined brisket, baby leek, gratin, tuna aioli, spiced consommé	GF	\$32

### SHARING PLATES

<b>DUCK FEAST FOR TWO</b>		
A decadent three-course indulgence to share and delight in, consisting of		\$98
<b>ENTREE PLATTER</b>		
Chef's selection to begin the Feast		
<b>ROAST DUCK FOR TWO</b>		
Mandarin glazed duck a l'orange with roast potatoes and winter vegetables		
Available as a stand-alone course for two to share,		\$65
<b>DESSERT PLATTER</b>		
Sweet treats to finish		
Available as a platter for two to share,		\$36

*The full Feast for Two is to be ordered before 8.30pm and is unavailable to tables of greater than six persons*



**PENINSULA PLATTER FOR TWO OR THREE**  
Head chef Nic Spicer's selection of tasters showcasing our most popular dishes, served over three tiers - the perfect pre-theatre option to share

Please ask your server for today's selection

\$48 for two | \$73 for three

### SIDES

Fries, tomato sauce, mayonnaise	V GF DF	\$8
Polenta chips, smoked tomato, creole cream	V	\$10
Roast potatoes, hollandaise	V DO	\$10.5
Baby leaf salad, toasted seeds, pickled vegetables	V GF DF	\$8.5
Mushroom arancini, red wine gastrique, kawakawa aioli	V	\$12
Grilled vegetables, olive butter	V GF	\$10.5

**KIDS 12 & UNDER \$11.5 & INC. COMPLIMENTARY JUICE**

Butter chicken taco with fries and salad

Fish bites with fries and salad

Cheese and tomato pizza V

Add an ice cream sundae with chocolate sauce for \$5

### DESSERT

MALTED DOUGHNUTS with cocoa ice cream and plum	V	\$13
PAVLOVA with kiwi, hazelnut and raspberry	GF	\$12
MOLTEN CHOCOLATE PUDDING with wild berry sorbet	V	\$13
VEGAN CRÈME BRÛLÉE banana, rum and macadamia with coconut ice cream	V GF	\$12

Please inform us of any allergies or dietary requirements etc

Gluten Free GF	Gluten Free option GO
Dairy Free DF	Dairy Free option DO
Vegetarian V	Vegetarian option VO
Vegan	