

MENU

Artisan pizza

Pear, gorgonzola, spinach, honey drizzle (v)
Prosciutto, fire roasted peppers, mozzarella and basil pizza

Rotisserie

Salt baked celeriac
Slow roast lamb
Parsley salsa verde

Served with

Garlic and rosemary mash, charred brassicas, seaweed butter, roast carrot, rocket and lentil salad with lime vinaigrette, Yorkshire puddings, lamb pan jus

Hand rounds

Fermented mushroom and beetroot ragu (ve)
Triple cooked potatoes, crispy onions
Cauliflower croquette, miso emulsion (v)
Venison ravioli, aged parmesan
Buffalo mussels, blue cheese

Sweet items

Apple crumble and vanilla custard tartlet (ve)
White chocolate and cranberry roulade (ve)

Post-match

Margherita pizza
Steak and Cheddar pie
Fish finger bun, tartare slaw, mushy peas
Mandarin dome (ve)

Wines

Pinot Gris 'Roaring Meg' Mt Difficulty, Central Otago, NZ, 2023/24
Pinot Noir 'VDF Loire' L'Artiste, Loire, France, 2024