#### ENTREES

MARINATED OLIVES - \$10 (GFI, DFI, VG)

**HOMEMADE ARTISAN BREAD - \$12** (DFI AVAILABLE & VE AVAILABLE) W/GARLIC, PARMESAN, CHILLI FLAKES, OLIVE OIL DIPS



W/CORIANDER PESTO, BUFFALO MOZZARELLA

BBQ PORK RIBS - \$23 (GFI, DFI)

4PCS - W/ASIAN COLESLAW

MERCURE POKE BOWL - \$24 (GFI, DFI, VG AVAILABLE)

W/CURED SOY SALMON, BEETROOT, CARROT, BEANSPOUTS, GREEN & RED CAPSICUM, EDAMAME, WATERCRESS, JAPANESE MAYO, SESAME SEEDS

STEAMED MUSSELS & CLAMS - \$21 (GFI AVAILABLE, DFI)

W/WHITE WINE SAUCE, TOASTED BREAD, BUTTER

GRILLED HALLOUMI - \$20 (GFI AVAILABLE & VG AVAILABLE)

W/ ORZO PASTA, CHERRY TOMATO, AVOCADO, CUCUMBER, TOASTED SUNFLOWER SEEDS, LEMON, MALT VINEGAR DRESSING

# MAINS

VENISON LOIN - \$47 (GFI, DFI AVAILABLE)

W/BABY PICKLED ONION, PEAR & MINT PUREE, BLACK PUDDING, CREAMY CELERIAC, SAUTEED MUSHROOM, CRISPY SAGE, BLACKBERRY JUS

CONFIT LAMB RUMP - \$45 (GFI, DFI)

W/CRUSHED PEAS, CORIANDER GEL, ROAST BABY BEETROOT, PINE NUTS & RAISIN COMPOTE, JERUSALAM ARTICHOKE CRISP, ROSEMARY JUS

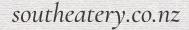
GRILLED INDONESIAN CHICKEN LEG - \$42 (GFI, DFI)

W/COCONUT YELLOW RICE, FRESH CUCUMBER TOMATO & LETTUCE SALAD, CRISPY SHALLOTS, SPRING ONION, MILD TRADITIONAL CHILLI SAUCE

PAN FRIED SALMON - \$46 (GFI, DFI AVAILABLE)

W/LIME PICCOLO POTATOES, TOMATO & CORN SALSA, SAUTEED GREEN BEANS, CRISPY SALMON SKIN, MINT YOGHURT

CASHEW VEGETABLE CURRY - \$38 (GFI AVAILABLE, DFI AVAILABLE & VG AVAILABLE) W/YELLOW RICE, PARATHA, KACHUMBER, PICKLE





## FROM THE GRILL

SIRLOIN - \$36 300 GRAM SCOTCH - \$38 300 GRAM WAGYU BEEF BAVETTE - \$55 250 GRAM OP RIBS - \$76 550 GRAM (SERVES TWO)



CHOOSE I: MUSHROOM SAUCE, PEPPERCORN SAUCE, RED WINE JUS ALL SERVED WITH GRILLED CORN RIBS, CAPERBERRIES & VINE TOMATOES (ALL GFI & DFI AVAILABLE)

### SIDES

TWICE COOKED ROSEMARY POTATOES - \$14 (DFI AVAILABLE, GFI) W/GARLIC & BASIL DIPS

**HONEY GLAZED CARROTS & PARSNIPS - \$13.50** (GFI, DFI AVAILABLE) W/ WHIPPED RICOTTA & CHILLI SESAME

**SUMMER BERRY SALAD - \$15** (GFI, DFI, VG)
W/LETTUCE, RASPBERRY, CHERRY TOMATOES, CUCUMBER, OLIVES

### DESSERT

#### DARK CHOCOLATE GHANA & RUM TART - \$15

W/WALNUT PRALINE, PASSIONFRUIT COULIS, POACHED NECTARINES, WALNUT CARAMEL RIPPLE ICE CREAM

CRÈME CARAMEL - \$13 (GFI)

W/CREAM CHANTILLY, FRESH MIXED BERRIES

#### **NEW YORK CHEESECAKE - \$14**

W/BLUEBERRY COMPOTE, VANILLA BEAN ICE CREAM, VANILLA CREAM

MERCURE BANANA SPLIT (GFI AVAILABLE, DFI AVAILABLE)
2 SCOOPS FOR \$12 OR 3 SCOOPS FOR \$15.

CHOICE OF HOKEY POKEY, CHOCOLATE FUDGE, STRAWBERRY ICE CREAM W/VANILLA OR STRAWBERRY SAUCE, CARAMELISED BANANA, SPRINKLES, WHIPPED CREAM

#### CHEESE BOARD - \$16.50

YOUR CHOICE OF ONE CHEESE SERVED WITH CRACKERS, SPICY CASHEW NUTS, DRIED FRUIT, PEAR, CHUTNEY (GFI AVAILABLE)

ALL CHEESES ARE 60GM PORTION - WHITESTONE CHEESE, BLUE WINDSOR, WAITAKI CAMEMBERT, AGED AIREDALE, SMOKED CHEDDAR ADD CHEESE +\$4.50 EACH. ADD CHARCUTERIES +\$7.50

GFI= gluten free ingredients. DFI= dairy free ingredients. VE= vegetarian. VG= vegan
Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary
requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods
which may cause an intolerance. Please inform our team if you have a food allergy or intolerance