

## ENTREES



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

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

**HEIRLOOM TOMATO BRUSCHETTA - \$17**  
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

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



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## 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

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## 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/BLEUBERRY 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*