



ON THE WATERFRONT

## DINNER MENU 5:30pm - 9:30pm

### Entrée

<b>freshly baked garlic ciabatta</b>	13
<b>soup of the day</b> served with toasted sandwich	14
<b>chicken liver pate</b> spiced pear relish, toasted brioche	17
<b>pan seared prawns</b> chorizo, pumpkin and miso puree, poppy seed cracker	18
<b>confit rabbit leg</b> rhubarb chutney, pickled vegetables	20

### Extra

<b>shoestring fries</b> served with house-made aioli	8
<b>crumbed baby mushrooms</b>	9
<b>roast root vegetable salad</b> feta, crispy shallots	9
<b>potato horseradish croquettes</b>	8

### Main

<b>hand-made gnocchi</b> spinach, bocconcini, tomato sauce	29
<b>fish of the day</b> leeks, chickpea, fregola, tomato broth	38
<b>pork cheeks</b> braised red cabbage, celeriac remoulade, cider jus	36
<b>confit duck leg</b> lentil ragu, orange and honey sauce	39
<b>lamb shoulder</b> potato pave, pea puree, kawakawa chimichurri	38
<b>beef eye fillet</b> potato and horseradish, croquettes, onion jam, mushroom sauce	39

### Dessert

<b>caramelised banana</b> little liberty chocolate & hazelnut ice-cream, banana milk, pastry crumb	17
<b>vanilla rice pudding</b> rhubarb sorbet, brown sugar crumble	17
<b>salt's bread and butter pudding</b> vanilla bean anglaise, home made ice-cream	17
<b>home-made chocolate cake</b> orange sauce, dehydrated mandarin, chocolate ice-cream, cocoa nib crumble	17
<b>trio of little liberty sorbets</b> ask your waiter for today's flavours	12

