

# OSTRO

\$35 two course/ \$45 three course

*includes a glass of TK  
\*pinot gris, rose or pinot noir*

## STARTERS

### JERUSALEM ARTICHOKE SOUP

Truffle & hazelnut salsa, sage

OR

### TREVALLY CEVICHE <sup>GF,DF</sup>

Lime, coconut cream, cayenne, shore sorrel

## MAINS

### STORM CLAM PAPPARDELLE \*

Cloudy Bay Clams, seaweed, chilli, chives, karengo

OR

### SCOTCH FILLET MINUTE STEAK

House cut chips, butter lettuce, ale mustard

*\*vegetarian pasta available upon request*

## DESSERT

### CLASSIC VANILLA CRÈME BRULEE

OR

### WHITESTONE CHEESE

Fruit chutney, honeycomb, quince paste, crostini  
and lavosh bread

