



DINNER MENU

ENTRÉE

Garlic herb ciabatta (v)	\$11
Natural oysters, served with cucumber and mirin (gf)	\$18/\$36
Seasonal vegetable soup (v)	\$14
Green pea and lemon risotto, with parmigiano reggiano (v/gf)	\$18
Saffron seafood chowder, garlic herb ciabatta	\$18
Deep sea scallops, chorizo croquettes and apple puree	\$20
Crispy duck leg, warm Asian salad and a star anise dressing (gf)	\$20
Classic Caesar salad <i>(baby cos, anchovies, poached egg, croutons)</i>	\$16

(v)= Vegetarian (gf) = Gluten free option

MAINS

Haloumi mille feuille, roast vegetables and rocket (v)	\$28
Akaroa salmon, udon noodles salad, wakame and ponzu broth	\$32
Free range chicken breast marinated in Moroccan spices served with a warm chickpea salad (gf)	\$32
Pork Belly, braised Red cabbage, potato fondant and 5 spice caramel (gf)	\$34
Lamb loin, melange of vegetables, cous cous, tzatziki and toasted almonds (gf)	\$34

FROM THE GRILL

\$38

Choose from....

- Beef fillet (gf)
- Beef scotch fillet (gf)
- Market fish (gf)
- Free range chicken breast (gf)

Please choose 2 sides from our sides section....

Finish with....

- Red wine jus
- Béarnaise sauce
- Salsa verde
- Brown butter with fried capers and croutons

SIDES

ALL \$8

- Steamed gourmet potatoes served with herb butter (v/gf)
- Creamy mashed Agria potatoes (v/gf)
- Steamed seasonal vegetables (v/gf)
- Seasonal garden salad with tomato, cucumber, Spanish onion and balsamic vinaigrette (v/gf)
- Wok fried Asian greens, soy sauce and ginger (v/gf)
- Straight cut chunky chips, served with aioli (v/gf)
- Rocket salad, sliced pear, shaved parmesan and herb dressing (v/gf)

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DESSERTS

Crème brulee, poached pear and pistacchio biscotti	\$15
Tiramisu (<i>marsala & espresso soaked sponge</i>), with berry compote and cocoa powder	\$15
Chocolate tart, fresh berries and vanilla bean ice cream	\$15
Selection of Rush Munro's ice cream from Hawke's Bay - Please ask your server for flavour options	\$12
Gourmet Sorbet - Please ask your server for flavour options	\$12
Seasonal fruit plate served with natural yoghurt and honey	\$12
Your choice of espresso coffee served with petit fours	\$8

CHEESE

Cumin Gouda Soft and creamy cheese with a fresh unripened piquant spice flavour	\$17
Aged Cheddar Smooth creamy handmade cheese with an unripened texture	\$17
Eltham Blue A handcrafted marvel, subtly blue with white curd	\$17
Kakariki Brie Smooth creamy handmade cheese from the Kapiti coast	\$17

*** All cheese served with quince paste, red grapes, toasted walnuts and Falwasser crackers*

DESSERT WINES

	Bottle	Glass
Trinity Hill Noble Viognier 07 Gimblett Gravels Hawkes Bay	\$72	\$18
Kim Crawford Reka Riesling 07 Marlborough	\$53	\$13.5