

## TO SHARE - \$10.00

~ **Beer Battered Fries** with Peri Peri aioli - **\*vegetarian\***

~ **Farmhouse Cob Loaf** with herb garlic butter and House dukkah - **\*vegetarian\***

## PLATTERS FOR TWO - \$30 plus \$6 each per extra person

~ **HOT:** Tempura prawns, Beef sliders, Thai fish cakes, Moroccan rubbed chicken, Cheese kranskys, Bread

~ **ANTIPASTO:** Duck liver pate, Barbecue chorizo, Crispy bread, Smoked chicken, Scallop ceviche, Honey glazed ham,

~ **VEGETERIAN:** Tortillas with guacamole, Tempura broccoli, Vegetable spring roll, Zucchini & Goat's cheese fritter,  
warmed bread & Eggplant relish

~ **GLUTEN FREE:** A selection of the above platters are available

## APPETISER FOR TWO - \$18 plus \$6 each per extra person

~ **3 Cheese Fondue** with bread sticks & cubes, grapes & sherry optional

## ENTREES - \$18.00

~ **Turkey Medallion:** with Orange, Sage and Onion Filling, Warm Ciabatta bread, Onion marmalade

~ **Crayfish Bisque:** with Crab wonton, Soba noodles, Furikaki sprinkle

~ **Panko crumbed Veal Scaloppini:** with Shaved ham, Aged cheddar, Apple salad and Jus

~ **Prawn Three ways:** Coconut coated, Sautéed, Spicy coated prawns w Rock melon and Wasabi mayo  
**\*gluten free on request\***

~ **Beetroot Salad:** Baby beetroot, Parmesan wafer, Chevre, Vine tomato & Horse radish **\*gluten free \***

## MAINS - \$39.00

~ **Canter Valley confit Duck Thigh:** with "duck bacon" Potato and Herb hash, Pea & Pumpkin & Leek risotto,  
White wine  
butter sauce

~ **Waitoa free range Chicken Parmigiana:** served on Roast vegetable Israeli cous cous, Tempura broccolini,  
Beetroot jam,  
Micro basil

~ **Kawa Kawa & Olive Crusted Coastal Lamb Backstrap:** with Garlic and Rosemary gratin, Baby carrots,  
Crushed  
minted peas, Lamb ragu with Jus

~ **Market Fish:** we create only fresh & locally caught – **Please ask the waiter/waitress for more details**

~ **Seared Greenstone Creek Rib Eye or Eye fillet:** with triple cooked duck fat potatoes, garlic button mushrooms, red wine poached shallots, prawn cutlets, with Jus - **\*gluten free\***

~ **Braised Pork Belly:** with orange kumara puree, pickled cabbage, crispy pork skin, freeze dried braeburn apples, baby cress with Jus - **\*gluten free\***

## Side Dishes - \$4.00

Please Refer To Specials of the Day

- ~ Vegetables created today
- ~ Designed salad today
- ~ Potato curly fries

## VEGETARIAN OPTIONS - \$39.00

### Trio of Vegetarian delights

- ~ Carrot & ginger spring roll w chilli & lime glaze
- ~ Zucchini, & feta fritters
- ~ Pickled eggplant, kumara & pine nut mash w slow roasted vine tomatoes
- ~ Pea, Pumpkin & leek risotto w Aged parmesan, Micro greens - **small \$18.00/large \$25.00**

## CHEESE SELECTION - Small \$18.00/large \$36.00

All Cheeses Are Served w Chutney, Honey Ginger Loaf, Quince & Crackers

- ~ Aged cheddar
- ~ Kikorangi blue
- ~ Double cream camembert
- ~ Gruyere

## DESSERTS - \$15.00

**Flavours of Passionfruit:** panacotta, macaroon, passion fruit ice cream and ginger crumble

~ **A Festival of Strawberry:** crisp crepe, crushed meringue, jelly puree, summer salsa and double cream

~ **Textures of Caramel and Chocolate:** fudge brownie, white chocolate and lemon tart, brandy truffle, caramel chocolate

and oreo pate, salted caramel and cashew nut ice cream

~ **Fresh Salad of Fruits:** strawberries, pineapple, kiwifruit, grapes with lemon sorbet

~ **Affogato:** shot of espresso, sweetened cream, chocolate straws, affogato ice-cream

## Designer Platter of Sweets - \$28.00 for 2 plus \$6 per extra person

~ Chocolate fudge brownie, passionfruit macaroon, chocolate truffles, white chocolate and lemon tarts, affogato

ice-cream

## Three Cheese fondue for 2 - \$18 plus add \$6 per extra person

~ with bread sticks & cubes, grapes and Kirsch liqueur optional



## DESSERT WINE

### LAKE HAYES NOBLE

**\$9.50 per glass or \$45.00 per bottle**

*Central Otago, New Zealand* ~ Sauvignon Blanc 88%, Pinot Gris 11%, Riesling 1%. Vibrant golden straw in colour with aromas of nashi pear, peaches, marmalade and elderflower. The palate is luscious and honeyed with hints of caramelised pear which balances the lively acidity of the wine.

### FOREST NOBLE SEMILLON

**\$10.50 per glass or \$50.00 per bottle**

*Marlborough, New Zealand* ~ Succulent and concentrated, with strong, pure honeyed botrytis characters with which allow a hint of varietal character to emerge. Balanced, long and luscious wine.

### CHARLES WIFFEN LATE HARVEST RIESLING

*Marlborough, New Zealand* ~ Lifted aromas of honeyed apricots, marmalade & citrus cheesecake. Palate defined by similar flavours w a rich & long elegant finish

### RECIOTO DI SOAVE DOCG 'LE SCHIAVETTE'

**\$15.00 per glass or \$75.00 per bottle**

*Le Mandolare, Veneto, Italy* ~ Bouquet of spice and scents of vanilla and honey. Ripe, warm flavours w caramel traits and slightly almondy

## PORTS

**Barros Ruby** ~ *Portugal*

**\$10.00 per glass**

**Port of Taranaki** ~ *New Zealand*

**\$10.00 per glass or \$65.00 per bottle**

**Campbells Rutherglenn Muscat** ~ *Australia*

**\$15.00 per glass**

**King Warres Tawny** ~ *Portugal*

**\$12.00 per glass or \$95.00 per bottle**

**Barros Tawny** ~ *Portugal*

**\$15.00 per glass**

**Barros 10 yr old Tawny** ~ *Portugal*

**\$15.00 per glass**

**Churchills 10 yr old Tawny** ~ *Portugal*

**\$18.00 per glass or \$130.00 per bottle**

**Barros 20 yr old Tawny** ~ *Portugal*

**\$20.00 per glass**