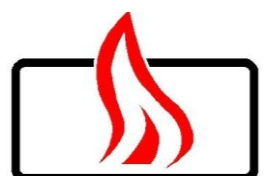


Starters

Seasonal Soup of the Day , the freshest local produce is used to inspire the daily preparation of this soup. Served with bread.	\$9.70
South Seas Chowder with tender morsels of seafood bound in a thick creamy soup. Served with bread.	\$13.00
Emberz Plaited Loaf with garlic herb butter.	\$9.70
Selected Fresh Breads with oil, pastes and dips.	\$14.00
Thai Inspired Blue Cod Cakes accompanied with crispy noodles, cucumber ribbons and dipping sauce. (GF)	\$18.50
Sticky Beef Short Ribs with citrus scented rice and kumara chips.	\$16.50
Zucchini and Dill Fritters with whipped feta cheese and lime (V)	\$17.50

Light Meals

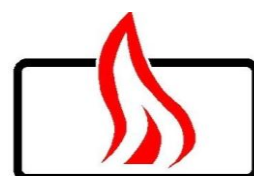
Caesar Salad with Cos lettuce, anchovies, herb croutons, bacon, parmesan cheese shavings and a soft poached egg, topped with a creamy Caesar dressing	\$22.50
With Roast herb crusted salmon	\$27.50
With House smoked chicken.	\$25.50
Marinated Three Rib Quality Mark Lamb Rack served with summer grilled vegetables, blueberry and port Jus.	\$28.50



Mains

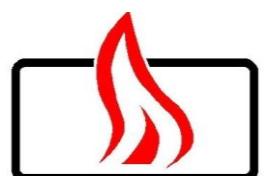
- Southern Cod Fillet**, we are privileged to have this great delicacy close to us. \$33.50
Blue cod fillets prepared the Chef's way with sable potatoes, lemon & chive butter and fried capers and salsa. **(GF)**
- The Great Catch**, a seasonal fresh fish fillet that changes daily. We add to this \$29.50
local produce.
- Great British Chicken Curry** with saffron basmati, raita, and chapati bread. \$31.50
- Quality Mark Lamb Shank** slowly cooked and braised in sherry and orange \$32.50
with saffron.
Sweetbread dumplings with garlic & onion puree mash.
- Seared Topside of Venison** served rare with black pudding, summer grilled \$33.50
vegetables and a blueberry port jus.
- Slow Roasted Pork Belly** with citrus scented rice, Pinot braised \$27.50
red cabbage and caramelised apple.
- Hereford Ribeye Steak (300g)** served with pomme sable and fried onion rings. \$38.50
With your choice of sauce - brandy pepper, cream mushroom or port glaze
- Hereford Beef Fillet (200g)** wrapped in smoky bacon. Served with pomme \$39.50
sable, and Yorkshire pudding. With your choice of sauce – brandy pepper,
cream mushroom or port glaze
- Roast of the Day** accompanied with roast vegetables, potatoes and traditional \$28.50
gravy with all the trimmings.
- Grilled Risotto Cake** summer grilled vegetables, parmesan cheese and sauce \$25.50
vierge. **(V)**

All main meals are served with your choice of vegetables or salad.



Desserts

Baked Blueberry and Lemon Cheesecake Mascarpone, lemon dressing and blueberries.	\$13.90
Belgian Couverture Chocolate Tart Cappuccino sauce, vanilla bean ice cream.	\$11.50
Warm Gingerbread Pudding Butterscotch sauce, chocolate ice cream.	\$11.50
White Chocolate Panna Cotta Raspberry jelly, fresh berries and cream	\$12.80
Sorbet & Ice Cream. A selection of New Zealand's finest sorbet & ice creams	\$11.80
Retro Organics Cheese Board locally made organic cheese with housemade chutney, crostini & wafers (made from vegetarian rennet)	\$17.90
Handmade Biscotti , perfect with coffee	\$1.60ea
Handmade Chocolates created with European couverture chocolate. View our selection	\$1.90ea



Coffee

Short Black Potent, strong black coffee served in a small demitasse cup.		\$3.60
Long Black Double shot coffee served in a regular size cup.		\$4.00
Hot Chocolate Intense rich chocolate with hot creamy milk and milk foam.		\$4.10
Flat White Double shot of coffee mixed with a small amount of hot creamy milk.	Reg Large	\$4.20 \$4.70
Cappuccino One or more shots of coffee with fluffy steamed milk.	Reg Large	\$4.20 \$4.70
Latte One or more shots of coffee with a mixture of hot creamy milk and milk foam.	Reg Large	\$4.20 \$4.70
Mochaccino One or more shots of coffee with rich chocolate and hot creamy milk.	Reg Large	\$4.20 \$4.70
Coffee to go On the run grab a coffee to takeaway.	Reg Large	\$4.30 \$4.80

