

Starter

Seasonal Soup of the Day

The freshest local produce is used to inspire the daily preparation of this soup. Served with bread. \$9.50

South Seas Chowder

Tender morsels of seafood bound in a thick creamy soup. Served with bread. \$12.50

Garlic Vienna Loaf

Garlic Herb butter or café de paris butter. \$9.50

Our Very Own Breads & Spreads

With assorted condiments. \$13.00

Roasted Aoraki Salmon

Artichokes, rocket, parma ham with sprouts, herbs and olive oil. \$19.00

Truss Tomato "Tartare" (V)

Diced truss tomatoes with fresh curd mozzarella, parmesan crisp and avocado oil. \$17.50

Fried Blue Cod and Lemon Arancini

Citrus sauce, tomato salada, classic Italian fried risotto balls. \$19.00

Apple & Cider Braised Pork belly

As an entrée or main. With saffron basmati or cous cous.

Entrée - \$15.50
Main - \$25.50

Salads & Pasta

Traditional Caesar Salad

Cos lettuce, anchovies, herb croutons, bacon, parmesan cheese shavings and a soft poached egg, topped with a creamy Caesar dressing. \$21.00

Roast herb crusted salmon \$26.00

House smoked chicken. \$24.00

Marinated Seared Lamb Loin (GF)

Salad of courgette, pea, spinach, Vermouth cream and fresh Mozzarella. \$27.50

Butternut Pumpkin, Ricotta Cheese & Basil Pasta (V)

Butternut pumpkin & ricotta cheese envelopes of pasta with sundried tomato, artichokes, pinenuts, parmesan and lemon. \$22.50

Smoked Chicken Linguine

Creamy pesto sauce, house smoked chicken, rocket and white truffle oil \$21.50

Mains

South Seas Blue Cod Fillet

We are privileged to have this great delicacy close to us. Blue cod fillets served with a variety of the season's freshest seafood. Changes daily.

\$32.50

Baked Corn Fed Free Range Chicken Breast

Pancetta wrapped, garnished with a braised leg, courgette, pea, spinach and Vermouth cream.

\$28.00

Grilled Pork Fillet "Peking"

Pork fillet with a Chinese pancake, saffron basmati and Peking sauce.

\$28.50

Prime Topside of Venison

Potato and Kumara cake with Blueberry and liquorice jus.

\$34.00

Braised Quality Mark Lamb Shank

Tempura sweet breads with garlic and herb mash. Minted pea puree and braising juices.

\$29.00

Hereford Ribeye Steak (300g)

*Served with Potato and Kumara cake and fried onion rings.
With your choice of pepper, mushroom or port glaze sauce*

\$36.00

Hereford Beef Fillet (200g)

*Wrapped in smoky bacon. Served with potato and Kumara cake, Yorkshire pudding.
Your choice of sauces – Pepper, mushroom, port glaze.*

\$38.00

OR

Carpet bag it with plump prawn cutlets and shaved black truffle.

\$48.00

Roast of the Day

Roast of the day changing daily accompanied with roast vegetables, potatoes & traditional gravy with all the trimmings.

\$27.50

Spiced Prawn Linguine

Garlic seared prawn cutlets with cream pesto sauce, rocket & white truffle oil.

\$29.50

Baked Chicken Hot Pot

A vibrant dish that will change like the weather. Choice of saffron basmati or potato kumara cake.

\$26.50

Merlot Braised Beef Short Ribs

Slow cooked beef ribs with creamed tripe, horseradish cream, garlic herb mash and braising juices.

\$25.50

Grilled Trio of Local German Sausages

Salad of root vegetables, mustards and sauerkraut. As an alternative served with garlic mash and port glaze

\$24.50

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



Desserts

Milk Chocolate Torte with European Couverture Chocolate <i>With dark chocolate mousse, tuile. Grand Marnier jelly and raspberry couli.</i>	<i>\$15.50</i>
Vanilla Bean Creme Caramel <i>With petit macadamia nut profiteroles.</i>	<i>\$12.50</i>
Pastry Chef's Dessert Special <i>Created from the bakery daily</i>	<i>\$12.50</i>
Local Cheeseboard Selection <i>Selection of fruit and handmade crackers.</i>	<i>\$16.50</i>
Ice Cream Selection <i>A selection of three of New Zealand's finest ice creams</i>	<i>\$11.50</i>
Sorbet Selection <i>Indulge in todays trio of sorbets</i>	<i>\$11.50</i>
Handmade Biscotti <i>Perfect with coffee</i>	<i>\$1.50</i>
Handmade Chocolates <i>Created with European couverture chocolate. View our selection.</i>	<i>\$1.75ea</i>

