

Dinner Menu

Available from 6pm

STARTERS

Baked bread selection	\$9.00
A great way to start the night. Dips include Dukkah spice, Pesto and extra virgin olive oil.	
Garlic bread	\$9.00
Ciabatta bread drizzled with fresh garlic confit and lightly toasted.	
Flat bread	\$9.00
Pita bread coated with rosemary, garlic, flakey salt and extra virgin olive oil and lightly toasted.	

ENTRÉES

Soup of the day	\$13.00
Freshly prepared daily using the freshest ingredients. Please ask your wait staff for today's selection.	
Chicken Liver Terrine	\$16.00
Homemade terrine on Mamaku blue jelly, and served with crostini.	
Soufflé	\$18.00
Twice cooked goat cheese and spinach soufflé, topped with rocket, pear and pine nuts.	
Salmon	\$18.00
Home smoked, coated with a plethora of spices, atop of sweet corn fritter, a wasabi mayo coleslaw.	

SIDE ORDERS

Tossed green salad with balsamic dressing.	\$8.00
Seasonal vegetables tossed in almond thyme butter.	\$7.50
French fries with aioli.	\$7.50

MAINS

Hereford Sirloin	\$36.00
250gr aged sirloin accompanied with homemade fries, black turtle beans in a mushroom sauce, and herb butter.	
Pork Belly	\$34.00
This crispy skin dish is served with a grilled Boerewors sausage, kumara, spiced apple chutney and jus.	
Vegetable Stack	\$28.00
Chargrilled vegetables including capsicums, courgettes and eggplant served with goat cheese ice cream.	
Snapper	\$34.00
Locally caught snapper entwined with green lipped mussels and prawns to create a hearty seafood rustic broth. Served with Ciabatta bread	
Duck Confit.	\$38.00
Pan fried leg of duck complemented with a shallot tarte tatin, dauphinoise potatoes and blueberry anise jus.	
Lamb Shank	\$34.00
Braised shank surrounded with a potato purée, crushed peas, kumara crisps and mint jelly.	
Chicken Breast	\$36.00
Pan fried breast with roasted fennel, served on top of an apricot and date cous cous and drizzled with verjuice glaze.	

DESSERT

Walnut Tart	\$14.50
Served warm with elderflower sorbet and whipped cream.	
Meringue	\$14.50
Passionfruit and orange roulade complemented with a raspberry coulis.	
Chocolate Marquise	\$15.00
Rich and dark surrounded with a bitter orange compote and served with coffee meringue cigars.	
Amora Sorbet	\$13.00
3 scoops of chefs daily homemade selection	

NEW ZEALAND CHEESE **\$16.50/\$28.00**

A selection of New Zealand cheese's served with grapes and crackers.
Please ask your wait staff for today's selection.