



Dinner Menu



Starters

Garlic Bread (V) <i>Buttery ciabattini with fresh herbs & garlic</i>	\$12
Freshly Baked Sourdough (Vegan) <i>Fresh sourdough ciabattini served with marinated olives, dukkah & hummus</i>	\$14
Soup of the Day (GF on request) <i>Served with butter & freshly baked sourdough</i>	\$16
Crispy Calamari (DF) <i>New Zealand squid fried in a crispy golden batter served with caper, lemon & sorrel mayonnaise</i>	\$17
Roasted Field Mushroom (V/GF) <i>Baked with a creamy blue cheese filling, pear, toasted walnuts, salad greens & balsamic glaze</i>	\$18
Pumpkin & Ricotta Ravioli (V) <i>Served with pumpkin cream sauce, pangrattato, pumpkin seeds & crème fraiche</i>	\$18
Grilled Pork Belly Salad (GF/DF) <i>Braised pork belly, calvados glaze, fennel & red cabbage slaw tossed with mint salsa</i>	\$23
Marlborough Cold Smoked Salmon (GF on request) <i>Served with herb crème fraiche, pickled fennel, salad greens & crisp rye bread</i>	\$25

DF = Dairy Free / GF = Gluten Free / V = Vegetarian
All credit card & contactless payments will incur a 2% surcharge



Main Course

Silver Fern Farms Angus Steaks

Ribeye – 250g

\$44

250g Ribeye steak served with today's seasonal vegetables

- Cooked to your preference

With your choice of one side & one sauce

Buttered Gourmet Potatoes (DF on request/GF)

Creamy Mashed Potatoes (GF)

Straight Cut Fries (DF)

Mushroom Madeira Sauce (GF)

Peppercorn Sauce (GF)

Chimichurri (GF/DF)

Rosemary Red Wine Jus (GF/DF)

Beef Fillet – 200g (GF)

\$49

200g Fillet steak wrapped in Manuka smoked bacon, golden buttery potatoes layered with braised beef cheek, chorizo & fennel soffritto, broccolini, rosemary jus & crispy onions

- Recommended medium rare or rare



Main Course

Lemon & Herb Chicken (DF on request/GF) \$37

Oven roasted chicken breast with fresh herbs, lemon & garlic, potato gnocchi pan-fried in tarragon oil, cherry tomatoes, red capsicum & fennel coulis, pickled mushrooms & crème fraiche

Central Otago Lamb Rump (GF/DF) \$42

Sumac rubbed lamb rump, carrot & cumin seed rosti, sautéed greens with mint & preserved lemon, rosemary jus & tapenade

Catch of the Day \$43

Please ask your waiter for today's creation

Sides \$11

Buttered Gourmet Potatoes (DF on request/GF)

Creamy Mashed Potatoes (GF)

Straight Cut Fries (DF)

Shoestring Fries (DF)

House Salad (GF/DF)

Seasonal Vegetables of the Day

Truffle Fries \$14



Dessert

Warm Pineapple Cake	\$17
<i>Caramelised pineapple cake, rum syrup, passion fruit, mint salsa & coconut yoghurt sorbet</i>	
Dark Chocolate Brownie (DF on request/GF)	\$17
<i>Hazelnut caramel mascarpone, warm chocolate whiskey sauce & triple chocolate ice-cream</i>	
Sorbet & Fresh Fruit (GF/Vegan)	\$18
<i>Trio of sorbets, sliced seasonal fruit & citrus syrup</i>	
Mihiwaka Manuka & Kanuka	\$18
Honey & Saffron Panna Cotta (GF)	
<i>Almond biscotti, orange blossom cream & blackcurrant syrup</i>	
Affogato (GF)	\$18
<i>Vanilla bean ice cream & almond biscotti, served with a shot of hot espresso & your choice of liqueur</i>	
Cheese Platter (GF on request)	
<i>Selection of fine local Otago cheeses, served with chutney, pickled onions, sliced apple & hazelnut oat crackers</i>	
<i>Cheese platter for one</i>	\$21
<i>Cheese platter for two</i>	\$31
<i>Large cheese platter for four +</i>	\$49