

To Start

Artisan Bread Selection (v)	\$18.50
Home baked breads served with cold pressed olive oil and balsamic reduction, tomato olive chutney with New Zealand butter	
Soup of the Day (gf bread on request, vg)	\$18.50
Served with toasted ciabatta, ask your friendly server for today's offering	
Fiordland Seafood Chowder (gf bread on request)	\$23.50
Mix seafood, ciabatta, dill oil, micro greens	

Entrées

Fried Mozzarella (v)	\$24.50
Mesclun, seasonal tomatoes, beetroot relish, lemon dressing	
Quinoa, Avocado & Pumpkin Salad (gf, vg)	\$23.50
Drizzled with pumpkin seed pesto and topped with micro greens	
Caesar Salad (gf)	\$23.50
Cos lettuce, house-made Caesar dressing, anchovy fillets, bacon, parmesan and croutons	
Finished with a delicate "poached" egg	
<i>Add shredded chicken breast</i>	<i>\$5</i>
<i>Add smoked salmon</i>	<i>\$5</i>
Aoraki Salmon "On Rye" (df)	\$28.00
Toasted rye, Horseradish aioli, cress, pickle beetroot, capers, organic olive oil, lemon	
Scallops (contains nuts)	\$28.50
Pan-seared, pumpkin purée, prosciutto chips, hazelnut crumble	
Lamb Shank Croquettes (df)	\$24.00
Pea purée, kumara chips, mint jelly, micro greens	

Main Course

New Zealand Grass Fed Beef Tenderloin 220 gm	\$45.00
Seasonal baby greens, potato gratin, intense tomato, cauliflower purée jus	
Lamb Rump 200 gm (gf)	\$42.00
Cumin kumara mash, charred green beans, parsnip crisp, jus	
Venison Striploin 200 gm (gf)	\$42.50
Seared venison, polenta, baby vegetables, pimento purée, jus	
Mt Cooks Salmon 200 gm (gf)	\$45.50
Broccolini, celeriac puree, citrus caper butter, toasted almond	
Free Range Chicken Breast (gf)	\$36.00
Paired with potato rosti, duo of mushroom, sautéed greens and jus	
Tofu Udon (V)	\$32.50
Japanese udon, sautéed greens, egg, tofu and sauce	
Green Herb Risotto (vg, contains nuts)	\$32.50
Confit mushrooms, herb vinaigrette, vegan cheese, cashew nut	
<i>Add Prawns x4</i>	<i>\$8</i>
Sticky Glazed Porkchops (gf)	\$34.50
Rice pilaf, soy braised cabbage, sticky apple jus	

Sides

Fresh garden salad (gf, vg)	\$9.50	Mushroom and spinach (v)	\$9.50
Creamy mashed potato (gf, v)	\$9.50	Seasonal steamed vegetables (v)	\$9.50