



TO START

ARTISAN HOME BAKED BREADS SELECTION (v)

Served with roasted vegetable relish, house-made hummus and olive oil balsamic dressing | \$18.50

Add chicken liver pate | \$4.50

SOUP OF THE DAY (df, vegan)

Served with toasted ciabatta

ask your friendly server for today's offering | \$18.50

FIORDLAND SEAFOOD CHOWDER (gf)

Toasted ciabatta, (gf bread available on request), mixed seafood, dill oil, microgreens | \$26

ENTRÉE

JUMBO PRAWN COCKTAIL (gf)

Iceberg lettuce, beetroot, green apple, avocado, Marie Rose sauce, toasted brioche | \$26.50

BEETROOT AND SUPER SEED SALAD (gf, vegan on request)

Roasted beetroot, red vine poached pear,

baby spinach, goat cheese crumble, super seed crumble, burnt orange dressing | \$24.50

Add shaved prosciutto | \$5.00

CAESAR SALAD

Cos lettuce, house-made Caesar dressing, anchovy fillets, bacon and croutons, free range egg | \$24.50

Add shredded chicken breast | \$5.00

Add smoked salmon | \$5.00

SESAME CRUSTED SEARED TUNA (gf)

Wakame, garden cress, pickled daikon, organic olive oil, soy lime aioli | \$28.00

PAN SEARED SCALLOPS (n)

Chorizo and corn salsa, chimichurri, mustard crackers | \$28.50

LAMB KOFTA TOSTADA

Crisp lettuce, zesty pickled veggies, mint sour cream, crunchy tortilla, coriander | \$26.50

(df) Dairy Free (gf) Gluten Free (v) Vegetarian (n) Nuts
Please notify staff of any allergies you may have



MAIN

DUCK LEG CONFIT (gf)

Braised red cabbage, pumpkin puree, beetroot mousse, apple cider jus | \$45.00

NEW ZEALAND GRASS FED BEEF TENDERLOIN (gf) 220g

Potato parmesan gratin, edamame mousse, seasonal baby vegetable, home-made jus | \$46.00

SEARED VENISON STRIPLOIN (gf) 220g

Roasted beetroot, baby root vegetables, celeriac puree, black berries and red wine jus | \$45.00

MT COOK SALMON (gf) 200g

Broccolini, bok choy, potato mousseline, soy miso butter, microgreens | \$46.50

FREE RANGE CHICKEN SUPREME (gf)

Portobello mushrooms, kumara rosti, caramelised cauliflower and home-made jus | \$38.00

SLOW ROASTED PUMPKIN STEAK (n,v)

Fried spiced chick pea, toasted seeds, cashew cream | \$36.00

VEGETERIAN OF THE DAY (n,v)

Chef's daily creation, ask your friendly server for today's offering | \$35.00

Sides

<i>Fresh garden salad (gf, vegan)</i>	\$8.50
<i>Mushroom and spinach (v)</i>	\$8.50
<i>Creamy mashed potato (gf, v)</i>	\$8.50
<i>Seasonal steamed vegetables (v)</i>	\$8.50

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DESSERT

APPLE AND RHUBARB CRUMBLE

A twist on a classic served with a mascarpone and date ice cream | \$15

WHITE & DARK CHOCOLATE BROWNIE

Vanilla ice cream, hot chocolate sauce, walnut crumble | \$15

TRIO OF SORBET (gf/v/df)

Seasonal sliced fruits, coconut yoghurt | \$15

SEASONAL FRUIT TART

Chocolate patissiere, seasonal fruit, chocolate soil, honey and fig ice cream | \$15

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