

ENTRÉE

BREAD SELECTION (v) Selection for One/Two person 12.5 | \$20.0
Served with marinated olives, beetroot relish, and olive oil balsamic dressing

Add chicken liver pate | \$3.50

SOUP OF THE DAY (df, vg) | \$16.5
Served with toasted sourdough ask your friendly server for today's offering

FIORDLAND SEAFOOD CHOWDER (gf) | \$28.0
Toasted ciabatta, (gf bread available on request), mixed seafood, dill oil, microgreens

POMEGRANATE GLAZED LAMB SALAD (gf) | \$28.0
Mixed lettuce, tomatoes, cucumber, puffed chickpea, feta, pomegranate vinaigrette

BEETROOT AND SUPER SEED SALAD (gf, vegan on request) | \$26.5
Roasted beetroot, red wine poached pear, baby spinach, goat cheese crumble, super seed crumble, burnt orange honey dressing

CAESAR SALAD | \$24.0
Cos lettuce, house-made Caesar dressing, bacon and croutons, 3 min egg

Add shredded chicken breast | \$5.0

Add smoked salmon | \$5.0

SESAME CRUSTED SEARED TUNA (gf) | \$29.5
Wakame, garden cress, pickled daikon, organic olive oil, lime coconut aioli

PAN SEARED SCALLOPS (gf) Portion of 4 | \$29.5
Green pea emulsion, brown lentils, bacon hash, herb oil

MOZZARELLA SALAD | \$28.5
Melons, prosciutto, bocconcini, roquette, toasted pine nuts with honey basil vinaigrette

MAINS

DUCK LEG CONFIT (gf) | \$48.5

Braised red cabbage, pumpkin puree, plum puree, apple cider jus

NEW ZEALAND GRASS FED BEEF TENDERLOIN (gf) 220g | \$49.5

Potato parmesan gratin, cauliflower puree, seasonal baby vegetable, home-made jus

SEARED VENISON STRIPLOIN (gf) 220g | \$48.0

Roasted beetroot, baby root vegetables, kumara mash, pickle berries, and red wine jus

MT COOK SALMON (gf) 200g | \$48.5

Broccolini and shitake, potato mousseline, yuzu lemon butter, microgreens

FREE RANGE CHICKEN THIGH (gf) | \$38.5

Mushroom, shallots and red wine stew, vegetable crisp, smoked blackberry sauce

JUMBO MUSHROOM RAVIOLI (v) | \$38.0

Served with herb and spinach cream, mushroom salad, olive oil and parmesan sprinkles

MISO GLAZED CELERIAC STEAK (gf) | \$35.0

Sous vide celeriac, edamame puree, crispy kale, herb oil

CHEFS FAVOURITE SEAFOOD (gf) | *Priced Accordingly*

Locally sourced fresh seafood, ask your friendly server for today's offering

TWO TO SHARE

CLASSIC BEEF CHATEAUBRIAND 500 gm (gf) | \$85.0

Served with mash potato, mac and cheese, seasonal vegetable and gravy

SLOW COOKED LAMB SHOULDER 500 GM (gf) | \$85.0

Served with mash potato, mac and cheese, seasonal vegetable and gravy

SIDES

Fresh garden salad (gf, vg) | \$9.0

Mac and cheese (v) | \$9.0

Creamy mashed potato (gf, v) | \$9.0

Seasonal steamed vegetables (v) | \$9.0

Toasted ciabatta two pcs | \$6.00

DESSERT

APPLE AND BERRY CRUMBLE | \$17.50

A twist on a classic served with a hockey pokey ice cream

CLASSIC CHOCOLATE BROWNIE | \$17.50

Vanilla ice cream, hot chocolate sauce, walnut crumble

TRIO OF SORBET (gf/v/df) | \$16.50

Seasonal sliced fruits, coconut yoghurt

ALMOND AND FRESH FRUIT CLAFOUTIS | \$18.00

Almond pudding, served with seasonal fruits, vanilla ice cream and toasted almond

CHEESE SELECTION | \$22.50

Aged cheddar, Kikorangi blue, cumin gouda, brie, mixed nuts, grapes, crackers and relish

This menu is available for room service.

\$10 tray charge will apply.

Call 8022 to place your order and ask about our dessert options.

(df) Dairy Free (gf) Gluten Free (v) Vegetarian (n) Nuts

Please notify staff of any allergies you may have

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