

ENTRÉE

BREAD SELECTION (v) Selection for One/Two person \$14.0 | \$26.0
Served with marinated olives, beetroot relish, and olive oil balsamic dressing

Add chicken liver pate | \$4.5

SOUP OF THE DAY (df, vg) | \$18.5
Served with toasted sourdough ask your friendly server for today's offering

FIORDLAND SEAFOOD CHOWDER (gf) | \$32.0
Toasted ciabatta, (gf bread available on request), mixed seafood, dill oil, microgreens

POMEGRANATE GLAZED LAMB SALAD (gf) | \$32.0
Mixed lettuce, tomatoes, cucumber, puffed chickpea, feta, pomegranate vinaigrette

BEETROOT AND SUPER SEED SALAD (gf, vegan on request) | \$31.5
Roasted beetroot, red wine poached pear, baby spinach, goat cheese crumble, super seed crumble, burnt orange honey dressing

CAESAR SALAD | \$26.0
Cos lettuce, house-made Caesar dressing, bacon and croutons, 3 min egg

Add shredded chicken breast | \$6.0

Add smoked salmon | \$8.0

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 | \$34.0
Green pea emulsion, brown lentils, bacon hash, herb oil

MOZZARELLA SALAD | \$29.5
Melons, prosciutto, bocconcini, roquette, toasted pine nuts with honey basil vinaigrette

MAINS

DUCK LEG CONFIT (gf) | \$49.5

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

NEW ZEALAND GRASS FED BEEF TENDERLOIN 220g (gf) | \$55.0

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

SEARED VENISON STRIPLOIN 220g (gf) | \$54.0

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

MT COOK SALMON 200g (gf) | \$54.0

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

FREE RANGE CHICKEN THIGH (gf) | \$43.0

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

JUMBO MUSHROOM RAVIOLI (v) | \$39.5

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

MISO GLAZED CELERIAC STEAK (gf) | \$37.0

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 500g (gf) | \$105.0

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

SLOW COOKED LAMB SHOULDER 500g (gf) | \$100.0

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 | \$6.0