

# 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 mousseline, 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*

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## 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