

ENTRÉE

BREAD SELECTION (g, v) for One/Two person \$14.5 | \$28.0

Served with marinated olives, pear and fig relish, olive oil balsamic dressing

Add chicken liver pate | \$4.0

SOUP OF THE DAY (vg, g) | \$22.5

Served with toasted sourdough ask your friendly server for today's offering

FIORDLAND SEAFOOD CHOWDER (d, f, c, gf on request) | \$32.0

Toasted ciabatta, mixed seafood, dill oil, microgreens

LAMB & FETA SALAD (gf, d, se) | \$32.0

Roasted pepper hummus, mixed greens, tomatoes, cucumber, seed crumble, feta, mint salsa

BEET, PROSCIUTTO AND PEAR SALAD (gf, d, vegan on request) | \$31.5

Roasted beetroot, red wine poached pear, prosciutto, goat cheese, arugula, basil honey dressing

CAESAR SALAD (e, f, g, d) | \$28.0

Cos lettuce, house-made Caesar dressing, bacon, croutons, 3-minute egg

Add shredded chicken breast | \$6.0

Add smoked salmon | \$8.0

TUNA IKA MATA (g, f) | \$30.5

Wakame salad, water balls, sourdough crisp, coconut, lime, chilli dressing

PAN SEARED SCALLOPS (gf) Portion of 4 | \$34.0

Smoked Parsnips puree, sweet corn chimichurri, bacon crisp, herb oil

\$10 tray charge will apply to each order

Call 8022 to place your order

Please notify staff of any allergies you may have

(d) Dairy, (gf) Gluten Free, (v) Vegetarian, (f) Fish (t) Tree Nut
(vg) Vegan, (se) Sesame, (e) Eggs, (g) Contains Gluten (s) Soy (c) Crustacean

Please notify staff of any allergies you may have

MAINS

PORK LOIN CUTLET (gf) | \$49.5
Braised red cabbage, potato mash, plum puree, apple cider jus

NEW ZEALAND GRASS FED BEEF TENDERLOIN (gf, d) | \$55.0
Truffle potato parmesan gratin, butternut squash puree, seasonal baby vegetables, home-made jus

SEARED VENISON STRIPLOIN (gf) | \$54.0
Beetroot puree, baby root vegetables, green pea mash, pickled berries, and red wine jus

MT COOK SALMON (gf, d) | \$54.0
Broccolini, potato mash, confit fennel, capers apple relish, lemon, microgreens

PRAWN AND MUSHROOM RAVIOLI (g, d, c, e) | \$45.0
Served with lemon thyme cream, black truffle seasoning, parmesan, micro greens

THAI INSPIRED TOFU & KALE (gf, vg, s) | **MILD SPICED** | \$37.0
Baked tofu, served on Thai curried coconut sauce, crispy kale
Add 4 prawns | \$8.0

CHEFS SPECIAL OF THE DAY (gf on request) | *Priced Accordingly*
Locally sourced fresh seafood, ask your friendly server for today's offering

TWO TO SHARE

CLASSIC BEEF CHATEAUBRIAND 500g (gf on request) | \$115.0
Served with roast potatoes, mac and cheese, seasonal vegetable and gravy

SLOW COOKED LAMB SHOULDER 500g (gf on request) | \$105.0
Served with roast potatoes, mac and cheese, seasonal vegetable and gravy

SIDES

Fresh garden salad (gf, v) | \$12.0
Mac and cheese (v, g, d) | \$12.5
Creamy mashed potato (gf, v, d) | \$12.0

Roast potatoes with gravy (gf) | \$10.0
Seasonal steamed vegetables (vg) | \$12.0
Toasted ciabatta two pcs (g) | \$8.0

(d) Dairy, (gf) Gluten Free, (v) Vegetarian, (f) Fish (t) Tree Nut
(vg) Vegan, (se) Sesame, (e) Eggs, (g) Contains Gluten (s) Soy (c) Crustacean

Please notify staff of any allergies you may have