



### Entrée

Soup of the day with homemade crusty bread (GF, DFA) **\$14.00**

Seared Australian scallops tossed in lemon mustard dressing with fennel flavoured dewberry puree (DFA, GF) **\$20.00**

Home smoked Juniper crusted venison denver with radish curls, cumin and beetroot reduction (GF, DF) **\$19.00**

Wok tossed Atlantic prawns with glass noodle's wilted bokchoy finished with honey soy reduction (GF, DF) **\$19.00**

Pan-fried halloumi cheese with balsamic glazed baby beetroot, dehydrated fennel, roasted baby onion and kumara (GF) **\$18.00**

Tapioca and gourmet potato fritters with black mustard tempered coconut chutney and salad greens (GF, DF) **\$18.00**

### Mains

Creamy mushroom risotto, windsor beans, baby spinach, asparagus topped with aged parmesan (GF, DFA) **\$34.00**

Oregano crusted free range chicken breast with homemade smoked apricot marmalade, broad bean, spinach puree, creamy polenta and lime vinaigrette (GF, DFA) **\$39.00**

Pan fried Akaroa salmon with salsa verde, Spanish rice with chorizo, seared asparagus and fresh buttered diamond shell clams (GF) **\$39.00**

Slow braised Canterbury lamb shank cooked in Moroccan spices with lentil ragout, Israeli couscous, minted yoghurt and roasted pine nuts (GF, DFA) **\$40.00**

Grilled Otago farmed venison denver leg with coffee glaze, kumara filo, green pea puree, baked yam and red wine jus (GFA, DF) **\$42.00**

Char grilled New Zealand Wagyu beef fillet with beetroot & butternut puree, radish strings, parmesan lace, port wine gel, horseradish cream and hickory smoked vegetables (GF, DF) **\$44.00**



**Sides \$6 each**

**Mixed salad / Seasonal vegetables / Rosemary roasted potatoes**

**Dessert**

Apple & cinnamon ice cream with compressed apple, green apple chip, olive oil cake, champagne gel & vanilla crumbs **\$19.00**

Nutmeg and cardamom infused saffron & coconut panna cotta with rose flavoured anglaise & berry sorbet (DFA, GF) **\$19.00**

Dark chocolate crème brûlée with orange, Grand Marnier compote, hazelnut dust and triple chocolate ice cream (GF) **\$19.00**

**Cheese Board**

Selection of New Zealand cheeses with crackers, pickled condiments, fresh Waipara valley grapes and assorted nuts **\$26.00**

<b>Espresso Coffee</b>	<b>\$4.50</b>	<b>Liqueur Coffee</b>	<b>\$16</b>	<b>Liqueurs</b>	<b>\$11</b>
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Espresso (Short Black)	Irish	(Irish Whiskey)	Amaretto
Long Black	Highland	(Scotch Whisky)	Baileys Irish Cream
Cappuccino	Italian	(Amaretto)	Benedictine
Latte	Baileys	(Baileys Irish Cream)	Chambord
Flat White	Royale	(Brandy)	Cointreau
Mochaccino	Calypso	(Kahlua and Rum)	Creme de Menthe
Macchiato	Jamaican	(Tia Maria and Rum)	Tia Maria
Cafe Americano	French	(Grand Marnier)	Drambuie
Chai Latte	Australian	(Bundeburg Rum)	Frangelico
Decaffeinated	Seville	(Cointreau)	Grand Marnier
Vienna	Skye	(Drambuie)	Kahlua
Hot Chocolate	Russian	(Vodka)	Sambucca
Iced Coffee	Monks	(Benedictine)	
Iced Chocolate	Mexican	(Kahlua)	

**Ask about our selection of fine Cognacs and Malt Whiskies**