



Starters & Sharing Plates

Garlic Bread	6.5
French stick smothered with garlic butter	
Bruschetta Bread	7.5
French stick topped with mozzarella, olive oil, garlic, onions, basil pesto and chopped tomatoes	
Fish & Calamari Plate (for two)	20.0
Crumbed fish fingers and tamarind battered calamari rings served with dips	
Antipasti Plate (for two)	28.0
Prosciutto di Parma, salami, Mahoe cheese, grilled vegetables, olives, ciabatta and walnut honey bread	

Entrees

Soup of the Day	9.5
Made with fresh, seasonal ingredients	
Creamy Brie Cheese	16.0
Deep fried almond and breadcrumb brie cheese served with blueberry sauce	
Duck Liver Pâté	16.0
House made duck liver pâté served with pistachios, cream of balsamic vinegar and toasted walnut honey bread	
Lamb Tonnato	18.0
Thinly sliced pink lamb rump dressed with a tuna and caper sauce served with grilled ciabatta bread	
Avocado & Prawn Cocktail	16.0
Grilled prawns tossed in a sweet chilli sauce served with a tomato and avocado salsa	
Salmon Trio	17.0
Selection of salmon mousse, house cured and smoked salmon served with grilled ciabatta bread	
Sea Scallops	18.0
Choose from :	Lightly sautéed in butter with lemon and parsley
	Crumbed and deep fried served with tartare sauce
Pacific Oysters (half a dozen)	18.0
Choose from :	Raw in the half shell with ginger mignonette
	Beer battered and deep fried with tartare sauce
	Swiss style - grilled with raclette cheese, onions and bacon

All prices listed include 15% GST (goods and services tax)



Main Courses From The Sea

Prawn Fettuccine (no side dish included)	28.0
Sautéed prawns in garlic, turmeric and chilli flakes with cherry tomatoes and spinach	
Smoked Salmon	32.0
Manuka smoked salmon with wasabi coriander sauce	
Seafood Platter	38.0
Pan fried fish, crumbed scallops, swiss style oysters, sautéed squid and tiger prawns served with tartare sauce	
Fresh Fish of the Day	30.0
Choose from :	Pan fried with lemon white wine sauce
	Beer battered and deep fried with tartare sauce
	Char-grilled with tamarind lime chilli dust
Sea Scallops	36.0
Choose from :	Lightly sautéed in butter with lemon and parsley
	Crumbed and deep fried served with tartare sauce
Pacific Oysters (a dozen)	36.0
Choose from :	Raw in the half shell with ginger mignonette
	Beer battered and deep fried with tartare sauce
	Swiss style - grilled with raclette cheese, onions and bacon

Main Courses From The Farm

Chicken Breast	30.0
Breadcrumbs free-range chicken breast served with apricot ginger chutney	
Lamb Rump Schnitzel	33.0
Breadcrumbs lamb rump schnitzel served with fried capers in butter	
Duck Breast	34.0
Seared duck breast served with a rich port wine fig sauce and polenta	
Venison Medallions	34.0
Pan seared venison medallions served with fried mushrooms, bacon, cocktail onions, red wine jus and polenta	

All main courses include salad from the salad bar and a choice of french fries, baked potato or rice



Main Courses From The Grill

Prime New Zealand Sirloin Steak (200g) 31.0

Prime New Zealand Eye Fillet (200g) 34.0

Black Angus Ribeye (500g bone in) 38.0

Choose from :
Mushroom sauce
Three peppercorn sauce
Garlic and herb butter

Ship to Shore (200g) 36.0

Eye fillet topped with sautéed seafood in herb butter and red wine jus

Pork Cutlet (250g bone in) 32.0

Freedom farmed pork cutlet topped with a creamy bourbon mushroom sauce

Vegetarian Dishes (no side dish included)

Crumbed Polenta 25.0

Crumbed cheesy polenta with sautéed mushrooms and spinach in a creamy tomato sauce

Mediterranean Vegetable Stack 25.0

Grilled eggplant, courgette, capsicum and portobello mushroom
served with ciabatta bread, tomato salsa and a dollop of sour cream

Indian Spiced Red Lentils 25.0

Split red lentils with fresh Indian herbs and spices, potatoes and greek yoghurt with cucumber

Salad Bar 18.0

Help yourself to our fresh and delicious salad bar

All main courses include salad from the salad bar and a choice of french fries, baked potato or rice

Side Dishes & Extras

French fries or Baked potato with sour cream or Steamed rice 4.0

Hand cut kumara chips or Steamed vegetables or Pan fried polenta slice 6.0

Salad bar - one serve only 8.0

Fried free range egg 2.5

Aioli sauce 1.5

Extra steak sauce 3.0