



## Starters & Sharing Plates

<b>Garlic Bread</b>	6.5
French stick smothered with garlic butter	
<b>Bruschetta Bread</b>	7.5
French stick topped with mozzarella, olive oil, garlic, onion, basil pesto and chopped tomatoes	
<b>Duck Liver Pâté</b>	16.0
House made duck liver pâté served with toasted walnut honey bread	
<b>Fish &amp; Calamari Plate</b>	20.0
Crumbed fish bites and tamarind battered calamari rings served with dips	

## Entrees

<b>Salad Bar (one serve only)</b>	8.0
Help yourself to our fresh and delicious salad bar	
<b>Soup of the Day</b>	10.0
Made with fresh, seasonal ingredients	
<b>Creamy Brie Cheese</b>	16.0
Deep fried almond and breadcrumb brie cheese served with blueberry sauce	
<b>Lamb Tonnato</b>	18.0
Thinly sliced pink lamb rump dressed with a tuna caper sauce served with grilled ciabatta bread	
<b>Avocado &amp; Prawn Cocktail</b>	17.0
Grilled prawns tossed in a sweet chilli sauce served with a tomato and avocado salsa	
<b>Salmon Trio</b>	17.0
Selection of salmon mousse, house cured and smoked salmon served with grilled ciabatta bread	
<b>Sea Scallops</b>	18.0
Choose from : Lightly sautéed in butter with lemon and parsley Crumbed and deep fried served with tartare sauce	
<b>Pacific Oysters (half a dozen)</b>	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	

<b>All main courses include:</b>	Salad from the salad bar A side dish of french fries, baked potato or rice	
<b>Upgrade your side dish to:</b>	Kumara fries, polenta slice or steamed vegetables	<b>2.0</b>

## Vegetarian Dishes (no side dish included)

<b>Salad Bar</b>	Help yourself to our fresh and delicious salad bar	<b>18.0</b>
<b>Crumbed Polenta</b>	Crumbed cheesy polenta with sautéed mushrooms and spinach in a creamy tomato sauce	<b>26.0</b>
<b>Mediterranean Vegetable Stack</b>	Grilled eggplant, courgette, capsicum and portobello mushroom served with ciabatta bread, tomato salsa and a dollop of sour cream	<b>26.0</b>
<b>Vegetable Lasagna</b>	Layers of pasta, minced vegetables in tomato sauce, béchamel and grated mozzarella	<b>26.0</b>

## Main Courses From The Sea

<b>Prawn Fettuccine (no side dish included)</b>	Sautéed prawns in garlic, turmeric and chilli flakes with cherry tomatoes and spinach	<b>29.0</b>
<b>Smoked Salmon</b>	Hot manuka smoked salmon fillet served with coriander aioli	<b>32.0</b>
<b>Seafood Platter</b>	Swiss style oysters, tamarind battered calamari rings, grilled fish of the day, sautéed scallops and tiger prawns served with tartare sauce	<b>39.0</b>
<b>Fresh Fish of the Day</b>	Choose from : Pan fried with lemon white wine sauce Beer battered and deep fried with tartare sauce Char-grilled with tamarind lime chilli dust	<b>32.0</b>
<b>Sea Scallops</b>	Choose from : Lightly sautéed in butter with lemon and parsley Crumbed and deep fried served with tartare sauce	<b>38.0</b>
<b>Pacific Oysters (a dozen)</b>	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	<b>38.0</b>

**Please inform your waiter:** Of any allergies so we can provide safe meal options for you and any dietary requirements so we can provide you with the best dining experience

## Main Courses From The Farm

<b>Chicken Breast</b>	30.0
Breadcrumbs free-range chicken breast served with apricot ginger chutney	
<b>Lamb Rump Schnitzel</b>	33.0
Breadcrumbs lamb rump schnitzel served with fried capers in butter	
<b>Duck Breast (no side dish included)</b>	34.0
Seared duck breast served with a rich port wine fig sauce and polenta slice	
<b>Venison Medallions (no side dish included)</b>	34.0
Pan seared venison medallions served with fried mushrooms, bacon, cocktail onions, red wine jus and polenta slice	

## Main Courses From The Grill

<b>Prime New Zealand Sirloin Steak (210g)</b>	31.0
<b>Prime New Zealand Eye Fillet (210g)</b>	34.0
<b>Black Angus Ribeye (500g bone in)</b>	39.0
Choose from : Mushroom sauce Three peppercorn sauce Garlic and herb butter	
<b>Ship to Shore</b>	36.0
Eye fillet topped with sautéed seafood in herb butter and red wine jus	
<b>Pork Cutlet</b>	33.0
Freedom farmed pork cutlet topped with a creamy bourbon mushroom sauce	

## Sides & Extras

French Fries, Baked Potato, Steamed Rice	4.0
Kumara Fries, Polenta Slice, Steamed Vegetables	6.0
Fried Free-Range Egg	2.5
Extra Steak Sauce	3.0
Aioli, Butter, Sour Cream, Apricot Ginger Chutney	1.5