

STARTERS

SALAD BAR

HELP YOURSELF TO OUR FRESH AND DIVERSE SALAD BAR

10/20

GARLIC BREAD

FLOUR POWER BREAD, GARLIC HERB BUTTER

8

BRIE CHEESE

ALMOND & BREADCRUMBED, BLUEBERRY SAUCE

16

PAUA

CREAM SAUCE, TOASTED BREAD

22

DUCK BREAST

SMOKED, TOMATO, STRAWBERRY, APPLE,
MANA KAI HONEY & DUE NORTH FOODS VINEGAR DRESSING

18

GREEN LIP MUSSELS

TOMATO, AVOCADO, OLIVADO OIL DRESSING

15

FOOD ALLERGIES

PLEASE INFORM YOUR WAITER OF ANY ALLERGIES SO WE CAN PROVIDE A SAFE MEAL
AND WITH THAT THE BEST DINNING EXPERIENCE FOR YOU

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

MAIN COURSES

FISH OF THE DAY - CHEF'S CHOICE

PLEASE REFER TO BLACKBOARD

30

SQUID INK TAGLIATELLE

GREEN LIP MUSSELS, CHERRY TOMATOES, CREAM, FRESH HERBS

29

VEGETABLE STACK

TOMATO SALSA, SOUR CREAM, FLUTEY'S CIABATTA

26

CURRY BOWL

KUMARA, MARKET VEGETABLES, COCONUT CREAM, JASMINE RICE

27

WITH CHICKEN

31

CHICKEN BREAST

CRUMBED, APRICOT GINGER CHUTNEY

28

BEEF BACON BURGER

MAHOE CHEESE, FLOUR POWER BUN, DUE NORTH FOODS PICKLES

24

LAMB RUMP

CRUMBED, FRIED CAPERS

30

FROM THE GRILL

SIRLOIN STEAK

210 GRAMS

29

EYE FILLET

210 GRAMS

32

RIBEYE STEAK

500 GRAMS - BONE IN

39

I CHOOSE MY SAUCE...

MUSHROOM SAUCE, AHI SAUCE, GARLIC & HERB BUTTER

...AND PIMP MY DISH WITH

FRENCH FRIES, BAKED POTATO, JASMINE RICE

4

KUMARA FRIES, SEASONAL VEGETABLES

6

FRIED FREE RANGE EGG

2.5

EXTRA SAUCE

3

ALL MAIN COURSES & GRILL MEATS INCLUDE THE SALAD BAR

DESSERTS

PANNA COTTA

MANA KAI HONEY INFUSED, SEASONAL FRUIT

10

PAVLOVA

CREAM, ICE CREAM, SEASONAL FRUIT

14

CHEESE CAKE

BAKED, FRUIT TOPPING

10

BANANA SPLIT

ICE CREAM, CREAM, CHOCOLATE SAUCE, ALMONDS

11

CHOCOLATE PARFAIT

WHITTAKER'S WHITE & DARK CHOCOLATE

14

ICE CREAM SUNDAE

CHOCOLATE OR STRAWBERRY SAUCE, CREAM, ALMONDS

10

HOUSE MADE ICE CREAM

WHITTAKER'S CHOCOLATE, LIQUORICE, PASSIONFRUIT, RASPBERRY

HOUSE MADE SORBET

KIWI FRUIT, STRAWBERRY, SPECIAL SORBET

EACH SCOOP

4