

# STARTERS

## **SALAD BAR**

HELP YOURSELF TO OUR FRESH AND DIVERSE SALAD BAR  
**10/20**

## **GARLIC BREAD**

FRENCH STICK, GARLIC HERB BUTTER  
**8**

## **BRUSCHETTA BREAD**

FRENCH STICK, TOMATO, ONION, MOZZARELLA, PESTO  
**10**

## **BRIE CHEESE**

ALMOND & BREADCRUMBED, BLUEBERRY SAUCE  
**16**

## **PAUA CHOWDER**

RUAKAKA FARMED PAUA, CREAM SAUCE, PUFF PASTRY  
**22**

## **TAMARIND SPICED CHICKEN WINGS**

AHI SAUCE, COLESLAW  
**14**

## **SALMON AVOCADO DUO**

SMOKED SALMON, AVOCADO, SOUR CREAM, DUE NORTH FOODS HOROPITO LIME OIL, FRY BREAD  
**18**

## **DUCK LIVER PÂTÉ**

PICKLES, CREAM OF BALSAMIC VINEGAR, PISTACHIOS, FLUTEY'S CIABATTA  
**18**

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

# MAIN COURSES

## **FISH OF THE DAY - CHEF'S CHOICE**

PLEASE REFER TO BLACKBOARD

**32**

## **SMOKED SALMON**

GREEN PEA PURÉE, WHITE WINE SAUCE, JASMINE RICE

**34**

## **SEAFOOD RISOTTO**

PAN FRIED FISH, TIGER PRAWN, SQUID RINGS, GREEN LIP MUSSELS

**34**

## **VEGETABLE LASAGNA**

MARKET VEGETABLES, TOMATO SAUCE, BÉCHAMEL, PARMESAN

**28**

## **VEGETABLES THREE WAYS**

GRILLED PUMPKIN, ROASTED CAULIFLOWER, STEAMED BROCCOLI, ALMONDS, WATERCRESS, JASMINE RICE

**28**

## **CRUMBED CHICKEN BREAST**

APRICOT GINGER CHUTNEY, FRENCH FRIES

**32**

## **BRAISED LAMB SHANK**

GRAVY, BRAISED VEGETABLES, KUMARA POTATO MASH

**32**

## **SEARED DUCK BREAST**

ORANGE SAUCE, JASMINE RICE

**36**

# FROM THE GRILL

## **TWICE COOKED PORK BELLY**

SLOW COOKED & GRILLED, MUSHROOM SAUCE, KUMARA POTATO MASH, COLESLAW, MANA KAI HONEY

**30**

## **SIRLOIN STEAK**

210 GRAMS

**32**

## **EYE FILLET**

210 GRAMS

**35**

## **RIBEYE STEAK**

500 GRAMS - BONE IN

**42**

## **ALL BEEF STEAKS ARE SERVED WITH A SIDE OF FRENCH FRIES AND YOUR CHOICE OF SAUCE**

MUSHROOM SAUCE, AHI SAUCE, GARLIC & HERB BUTTER

## **SIDES & EXTRAS**

FRENCH FRIES, BAKED POTATO, JASMINE RICE

**5**

KUMARA POTATO MASH, SEASONAL VEGETABLES

**7**

FRIED FREE RANGE EGG

**2.5**

EXTRA SAUCE

**3**

## **ALL MAIN COURSES & GRILL MEATS INCLUDE THE SALAD BAR**

## **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

# DESSERTS

## CRÈME BRÛLÉE

VANILLA CUSTARD, CARAMELISED SUGAR

10

## PAVLOVA

CREAM, ICE CREAM, SEASONAL FRUIT

14

## CHOCOLATE BROWNIE CHEESE CAKE

WALNUTS, CREAM, FRUIT TOPPING

12

## BANANA FRITTER

CINNAMON SUGAR, CREAM, ICE CREAM

12

## SWISS APPLE TART

RAISINS, CREAM, ICE CREAM

12

## ICE CREAM SUNDAE

CHOCOLATE OR STRAWBERRY SAUCE, CREAM, ALMONDS

10

## HOUSE MADE ICE CREAM

WHITTAKER'S CHOCOLATE, LIQUORICE, PASSIONFRUIT, RASPBERRY

## HOUSE MADE SORBET

ORANGE, RHUBARB, SPECIAL SORBET

## EACH SCOOP

4

**500 GRAMS TAKE AWAY TUB - ICE CREAM OR SORBET**

14