



Entrée

Garlic & Parmesan Bread
12.50

Roasted Tomato, Onion & Kalamata Olive
Bruschetta, Tapenade & Basil Pesto oil
16

Pan seared Venison, Carrot on Sweetcorn Pikelets with a Plum Sauce
19

Prawn and Shrimp Cocktail with Marie Rose Sauce and crisp Lettuce
18

Beer Battered Pacific Oysters with Malt Vinegar and Lemon
4 - \$17 6 - \$25

Sharing Plate with Selected Seafoods, Smoked Fish Pate, Dips and
Breads
34

Mains

Chargrilled Ribeye Steak, Chimichurri Roasted Potatoes, Mushrooms
and Whisky and Peppercorn Sauce
38

Fish of the Day, Buttered Potatoes, Peas, Cherry Tomatoes and Salsa
Verde
39

Sesame and Honey coated King Salmon, Smoked Salmon Risotto,
Salmon Ceviche and Lemon Hollandaise
40

Duck Breast, Mashed Potato, Apple Sauce and Red Currant Jus
38

Arancini with Buffalo Mozzarella, Pistachio, Mediterranean Salad,
Pickled Red Onion and Tomato and Sage Sauce

36

Dukkah Crusted Lamb Medallions, Roasted Vegetable Quinoa Salad
and Tzatziki Sauce

39

Sides

Steamed Seasonal Vegetables

9

Garden Salad

9

Polenta Fries

9

All desserts 16.50

Vanilla Pannacotta with a Berry Compote

Chocolate Brownie with Chocolate Sauce and Ice Cream

Croissant Bread and Butter Pudding with Cream and Icecream

Tiramisu

Cheese Plate with Dried Fruit, Nuts and Crackers

Choice of:

Kahurangi Blue,

Aorangi Brie, or Kapiti Smoked Cheddar

One cheese 16

Two cheeses 22

Three cheeses 27