



DINNER MENU

ENTRÉE

Garlic herb ciabatta (v)	\$11
Seasonal vegetable soup (v)	\$16
Natural oysters, cucumber and mirin (gf)	\$18/\$36
Green pea and lemon risotto, parmigiano reggiano and chopped fresh herbs	\$18
Saffron seafood chowder, garlic herb ciabatta	\$18
Deep sea scallops, chorizo croquettes and apple puree	\$20
Crispy duck leg, warm Asian salad and a star anise dressing (gf)	\$21
Classic Caesar salad, baby cos, anchovies, poached egg, croutons	\$16
With char-grilled chicken breast	\$24

(v)= Vegetarian (gf) = Gluten free option

MAINS

Haloumi mille feuille, roast vegetables and rocket (v)	\$28
Akaroa salmon, udon noodles salad, wakame and ponzu broth	\$32
Tagliatelle pasta, red wine slow braised beef cheek, fresh basil and olive oil	\$30
Linguini, basil and pinenut pesto, green beans, potato cubes and parmesan	\$28
Pork belly, braised red cabbage, potato fondant and 5 spice jus (gf)	\$34
Lamb loin, melange of vegetables, cous cous, tzatziki and toasted almonds (gf)	\$34

FROM THE GRILL

\$38

The grill is served with your choice of sauce and a seasonal garden salad with balsamic vinaigrette

21day dry aged Hereford 250gm beef eye fillet (gf)

21day dry aged Hereford 300gm beef scotch fillet (gf)

200gm market fish (gf)

200gm free range chicken breast (gf)

Finish with....

Red wine jus

Béarnaise sauce

Salsa verde

Brown butter with fried capers and croutons

Smoked mushroom sauce

SIDES

ALL \$8

Steamed gourmet potatoes, herb butter (v/gf)

Creamy mashed Agria potatoes (v/gf)

Steamed seasonal vegetables (v/gf)

Seasonal garden salad with tomato, cucumber, Spanish onion and balsamic vinaigrette (v/gf)

Wok fried Asian greens, soy sauce and ginger (v/gf)

Straight cut chunky chips, aioli (v/gf)

Rocket salad, sliced pear, shaved parmesan and herb dressing (v/gf)

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DESSERTS

Crème brulee, poached pear and pistacchio biscotti	\$15
Tiramisu (<i>marsala & espresso soaked sponge</i>), berry compote and cocoa powder	\$15
Chocolate tart, fresh berries and vanilla bean ice cream	\$15
Selection of Rush Munro's ice cream, made in Hawke's Bay using only natural ingredients by New Zealand's oldest ice cream producer	\$12
Gourmet Sorbet	\$12
- Please ask your server for flavour options	
Seasonal fruit plate, natural yoghurt and honey	\$12
Your choice of espresso coffee with petit fours	\$8

CHEESE

Selection of award winning and locally produced Kapiti cheese

Cumin Gouda	\$17
Soft and creamy cheese with a fresh unripened piquant spice flavor	
Aged Cheddar	\$17
Smooth creamy handmade cheese with an unripened texture	
Eltham Blue	\$17
A handcrafted marvel, subtly blue with white curd	
Kakariki Brie	\$17
Smooth creamy handmade cheese from the Kapiti coast	

*** All cheese served with quince paste, red grapes, toasted walnuts and Falwasser crackers*

DESSERT WINES

	Bottle	Glass
Trinity Hill Noble Viognier 07 Gimblett Gravels Hawkes Bay	\$72	\$18
Cottage Block Cut Cane Pinot Gris 09 Hawkes Bay	\$72	\$18

PORT WINES

Sandeman 10yr	\$11
Sandeman Reserve	\$11