



RESTAURANT MENU

STARTERS

Baked Garlic Baguette... <i>Sliced baguette with whipped garlic butter</i>	GFO	\$8.50
Pate... <i>House-made chicken liver pate with house chutney and toasted breads and crackers</i>		\$14.00
Marlborough Greenshell mussels ... <i>cooked in a spicy arabiatta sauce and served with toast</i>	GFO/DFO	\$15.50
NZ King Salmon... <i>cubes and light salmon mousse served over a green apple Gazpacho, radishes and micro greens</i>	GFO	\$16.50
Grilled Prawn Salad... <i>4 prawns with toasted nuts and seeds, cherry tomatoes. Drizzled in coriander and miso dressing.</i>	GF/DF	\$18.00

MAINS

Black Rice Risotto... <i>Served with Portobello mushrooms, cherry tomatoes, fresh capsicum and topped with watercress</i>	V /GF/VGO/DFO	\$26.00
Marlborough Greenshell mussels ... <i>cooked in a spicy arabiatta sauce and served with toast</i>	GFO/DFO	\$28.00
NZ King Salmon... <i>prepared on a cure of beetroot, lemon and dill, pan-fried and served with a carrot and ginger puree, grilled leeks and roasted beetroot. Topped with fruit caviar.</i>	GF/DFO	\$30.00
Brazilian style Baked Fish ... <i>with grilled red onions, capsicum and courgette. Served with black rice and a coconut Dende oil sauce.</i>	GF/DF	\$32.00
Beer battered "Fish of the Day"... <i>Fillets dipped in house made crispy beer batter Served with curly fries, tartare sauce and salad. Add Salt and Pepper squid (4)</i>		\$30.00 \$6.00
Stuffed Crumbed Chicken Breast ... <i>served with grilled red onions, capsicum and courgette with gratin and a creamy mushroom sauce</i>		\$34.00
Beef Eye Fillet... <i>served with seasonal root vegetables, creamy potato gratin crispy kale and fig jus.</i>	GF	\$34.00
Lamb Rack... <i>with golden dauphinoise potatoes, fresh asparagus wrapped in Pancetta, roasted beetroot and finished with a red wine jus</i>	GF	\$36.00

Sides... Fries \$6.00, Salad \$6.00, Vegetables \$6.00



DESSERTS

Chocolate Brownie... <i>with white chocolate mousse and ice cream</i>	\$14.50
Apple Crumble... <i>Slow cooked spiced apples with toasted rolled oats, white chocolate and macadamia nuts served with hokey pokey semifreddo</i>	\$14.50
Classic Ice-Cream Sundae... <i>Creamy vanilla bean ice-cream with your choice of topping. Caramel, chocolate or strawberry. Served with sprinkles and marshmallows</i>	\$14.50
Dessert of the Day... <i>Ask our friendly wait staff for today's Dessert Special</i>	\$14.50
Affogato... <i>Vanilla bean ice-cream & espresso shot</i>	\$12.50
<i>Or add your choice of Liqueur</i>	\$16.50
Liqueur Coffees... <i>Some liqueurs just go better with coffee.</i>	\$14.50
<i>Frangelico ~ mellow but nutty flavour, alike to hazelnut with vanilla added</i>	
<i>Kahlua ~ tastes like coffee with a touch of sweetness</i>	
<i>Amaretto ~ nutty liqueur with subtle almond</i>	
<i>Grand Marnier ~ an after-dinner treat, add the flavour of orange</i>	
<i>Baileys ~ add a creamy texture with a smooth taste of whiskey</i>	
<i>Butterscotch Schnapps ~ add that sweet taste of butterscotch</i>	
<u>Or create your own with your choice of Liqueur</u>	