



RESTAURANT MENU

STARTERS

Baked Garlic Baguette... <i>Sliced baguette with whipped garlic butter</i>	\$ 8.50
Breads & Dips... <i>Oven warmed, served with a selection of dips</i>	\$14.00
Salmon Toast... <i>Whipped smoked salmon butter with toasted parmesan and herbs</i>	\$12.50
Pork Spare Ribs... <i>Tender, mouth-watering spare ribs cooked in our own smoky BBQ sauce</i>	\$16.00
Coconut Tempura Prawns... <i>Tempura battered prawns served with an avocado, mango, and zucchini salad & a sticky soy reduction</i>	\$18.50

MAINS

Kumara Gnocchi... <i>Light home-made dumplings served in an aged cheddar sauce with fresh tomato salsa & crispy kumara ribbons</i>	\$28.00
Waitoa Free Range Chicken Breast... <i>Served with a smoky ham & gruyere stuffing, spinach potato rosti, mango coulis and pistachio crumble</i>	\$30.00
Pork Spare Ribs... <i>Tender, mouth-watering spare ribs cooked in our own smoky BBQ sauce. Served with crisp coleslaw and chips</i>	\$32.00
Fresh Fish of the Day... <i>Ask your waiter about today's special. GFA/DFA</i>	\$32.00
Coconut Tempura Prawns... <i>Tempura battered prawns served with an avocado, mango, and zucchini salad & a sticky soy reduction</i>	\$25.00
Beef Wellington... <i>Tender beef fillet cooked to your liking. Served on a portobello mushroom & onion tart, potato torte, chicken liver pate and red wine jus. GFA/DFA</i>	\$35.00
<i>(Surf it up with pan-fried garlic prawns)</i>	\$10.00

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



DESSERTS

- Mixed Berry Brulee...** *Mixed summer berries in a creamy sweet custard, served with a candied top.* **\$14.50**
- Citrus Tart...** *A rich tangy lemon curd tart encased in crispy sweet pastry with a house made lemon sorbet and yuzu crème fraiche.* **\$14.50**
- Fairweathers Chocolate Treat...** *A wafer thin dark chocolate cone filled with a light chocolate mousse layered with raspberries. Served with vanilla anglaise and hazelnut praline.* **\$14.50**
- Classic Ice-Cream Sundae...** *Creamy vanilla bean ice-cream with your choice of topping. Caramel, chocolate or strawberry. Served with sprinkles and marshmallows in a waffle basket.* **\$14.50**
- Chef's House made Lemon Sorbet...** *With fresh fruit. GEA/DEA* **\$14.50**
- Dessert of the Day...** *Ask our friendly wait staff for today's Dessert Special* **\$14.50**
- Affogato...** *Vanilla bean ice-cream & espresso shot* **\$12.50**
Or add your choice of Liqueur **\$14.50**
- Liqueur Coffees...** *Some liqueurs just go better with coffee.* **\$12.50**
- Frangelico ~ mellow but nutty flavour, alike to hazelnut with vanilla added*
- Kahlua ~ tastes like coffee with a touch of sweetness*
- Amaretto ~ nutty liqueur with subtle almond*
- Grand Marnier ~ an after-dinner treat, add the flavour of orange*
- Baileys ~ add a creamy texture with a smooth taste of whiskey*
- Butterscotch Schnapps ~ add that sweet taste of Butterscotch*
- Or create your own with your choice of Liqueur.