

Beginnings

Hand crafted breads with garlic butter, cold pressed olive oil, roasted dukka and aged balsamic 14

Roast garlic and mozzarella flat bread 10

Bruschetta

- *Tomato, basil and feta 13*
- *Aoraki smoked salmon with cream cheese and chives 16*

Duck liver pate with olive oil crackers and caramelised onions 14

Restaurant platter – Aoraki smoked salmon, gherkins, olives, salami, toasted ciabatta, dips, cheeses and a selection of condiments 29

Soup

- *Chef's soup of the day 10*
- *Locally caught fish & chive chowder served in a toasted cob loaf 16*

Entrées

Clevedon Oysters

~beer battered

~rockefeller

~fresh

½ doz 19 1 doz 37

Smoked groper risotto with roasted pine nuts 18

*Grilled goats cheese, rocket salad. Pickled celery & candied
walnut 18*

*Aoraki salmon poached in liquorice with watercress and
vanilla mayonnaise 18*

*Angus beef carpaccio with lemon & ginger. Mustard seed
ice cream 20*

*Caramelised red onion tart, camembert cheese & pickled
pear 17*

*Beer battered soft shell crab with basil, tomato and prawn.
Chilli and lime 24*

Mains

Seared tuna with radish, cherry tomato & grand marnier 39

Pork trio of loin, rump and belly. Creamed parsnip and pear compote. An aged balsamic and red wine reduction 32

Fallow deer shank, slow cooked with cranberry and pinot noir. Daikon puree 29

Confit duck leg with prosciutto, roasted baby beetroot and parmesan mash 30

Boneless chicken breast poached au Poivre, honey cured bacon. Shitake risotto and white wine cream 29

Garlic crusted Antarctic scallops with squid ink and shallot linguini 30

*Fried haloumi, hazelnut, cherry tomato and
Otago shitake with saffron and ginger 27*

*Aged, angus beef fillet, fondant potato with
crumbed quail egg and gorgonzola sauce 38*

*Macadamia crusted lamb rack, spinach &
pumpkin canaloni. Blackberry jus 34*

*Kumara tart with cream cheese and toasted
pumpkin seed. Bahji Crusted onion 26*

Fish of the day – today's selection 30

*All mains will be accompanied by salad or seasonal
vegetables for the table*

Sides

<i>Sautéed Garlic Potatoes</i>	<i>\$5</i>
<i>Gourmet Potato Chips</i>	<i>\$5</i>
<i>Caramel onions</i>	<i>\$4</i>
<i>Sautéed mushrooms</i>	<i>\$6</i>

Desserts

House Sorbet platter with pecan brittle 12

*Blackberry, chocolate brownie with chocolate ganache and
toffee ice cream 11*

*Classic lemon tart, lemonade jelly & glazed strawberry
12*

*White & dark chocolate parfait, raspberry compote and
toile 14*

*Miracle berry platter, a miracle berry jelly, followed by
sour lemon curd, lime sorbet and very dry dessert wine 11*

*Warm sticky toffee pudding with Cointreau infused
caramel and brandy ice cream 12*

*Caramello wontons with vanilla ice cream and chocolate
ganache 9*

*Baked cheesecake of the day with ginger crumble & ice
cream*

*Cheeseboard for two with Whitestone Windsor blue,
Totara tasty & camembert, honeycomb & wafers 27*

Tea & Coffee

Flat white – A shot of espresso coffee, topped with hot milk

Long black – Tall, black coffee drawn from the espresso machine

Cappuccino – A shot of espresso, topped with steaming milk and then creamy froth

Short espresso – Strong black coffee, served in a small espresso cup

Café latté – A shot of espresso layered in steaming milk

Mochaccinno – Layered coffee and hot chocolate, capped with creamy froth

Espresso con panna – A short espresso with whipped cream

Chai lattéaa – Sweet & Spicy Asian tea layered in hot milk

Macciato – Short espresso, with a touch of milk froth

4 to 5

Please ask your server for the current range of tea

3

Hot chocolate – Smooth rich milk chocolate drink topped with creamy foam

4 ½

Liqueur coffee

Drambuie

Tia Maria & Grande Marnier

Baileys & Cointreau

Tequila

Irish whiskey (Tullamore Dew)

Amarula Latté

Or try a combination of your own

9 to 15

Why not Trust the Chef

*Sit back and let our chef take the
reins.*

*Had a hard week? Relax, let our
kitchen team supply you with some of
the freshest local produce.
Five courses prepared just for you.*

*Designed for two guests, please let
your waiter know if you have any
allergies or dietary requirements.
Allow up to two hours.*

\$68 per person