

Dinner Menu

Available from 5pm to 9pm

BREADS

Garlic Bread – four garlic and herb buttered assorted bread cuts oven baked until golden. \$8.50

Bread Selection – a trio of Turkish, sourdough and mixed grain breads accompanied by a hot Barry's Bay smoked aged cheddar, garlic and white wine fondue. \$10.50 For four. \$15.50

STARTERS

Soup of the Day* – ask our friendly wait staff for today's soup flavour, with French bread. \$10.50

Seafood Chowder* – a thick creamy chowder of cod, mussels, shrimps, clams, calamari and smokey bacon, topped with croutons and sprinkled with parsley. \$12.50

Chicken Fire Sticks* – two chargrilled chicken breast and Spanish chorizo sausage skewers with house made aioli and fresh herb salad garnish. \$13.50

Goats Cheese Wontons – five crispy wontons filled with local Gruff Junction goat cheese and Thai basil, with sweet chilli dipping sauce. \$12.50

Duck Liver Pâté* – our own duck liver pâté with cranberry and orange relish, pickles and toasted baguette. \$12.50

Smoked Salmon Parcel* – our own smoked salmon mousse encased in slices of cold smoked salmon, with toasted baguette and chive oil. \$13.50

Trio of Mushrooms* – a selection of Swiss brown, Portobello and oyster mushrooms sautéed in a garlic, white wine and rosemary cream sauce, with toasted baguette. \$11.50

Crumbed Calamari* – our own gluten free crumbed calamari strips, with petit salad garnish, lemon and house made aioli. \$12.50

MAINS

Murrellen Pork* – oven roasted hot smoked pork shoulder with caramelized leek and prune stuffing, on potato and sage puree with buttered savoy cabbage, double mustard cream reduction and crispy crackling. \$29.50

Canterbury Lamb* – slow cooked rolled shoulder of Canterbury lamb on a minted pea and potato croquette with seasonal baby vegetables and rich lamb jus. \$29.50

Organic Chicken Breast* – sweet paprika rubbed organic chicken breast stuffed with Barry’s Bay smoked aged cheddar and chorizo sausage, on a roasted garlic rosti with pepperonata and rich tomato ragout. \$29.50

Prime Cut of the Day – an ever changing South Island reared prime meat cut cooked to your preference. Ask our friendly wait staff for tonight’s dish creation. \$POA

Duo of Canterbury Duck* – pan fried breast and confit of leg with parsnip puree, roasted baby beetroot, green beans, red wine reduction and crispy parsnip shavings. \$32.50

Fish of the Day* – a market fresh creation from the deep. \$POA

Mushroom Stroganoff* – Portobello, Swiss brown and local oyster mushrooms bound in a paprika, tomato and sour cream stroganoff sauce, with wild rice pilaf. \$26.50

SIDES

Fries	\$5.50	Seasoned Wedges	\$6.50
Roast Root Vegetables	\$6.50	Sautéed Seasonal Vegetables	\$6.50
Garden Salad	\$6.50		

DESSERTS

Cheesecake – our own set cheesecake, with cream or yoghurt. Ask our friendly wait staff for today’s cheesecake flavour. \$11.50

Kapiti Ice Cream Selection* – a trio of gourmet Kapiti ice creams with chocolate, butterscotch or berry topping, accompanied with whipped cream and almond praline crunch. \$12.50

Eton Mess* – a deliciously light vanilla mousse with crushed meringue and mixed berries. \$11.50

American Devil Cake – rich dark chocolate cake with vanilla ice cream, Chantilly cream and raspberry couli. \$12.50

Vanilla Bean Brûlée* – baked vanilla bean custard with crispy toffee topping, pohutakawa honey ice cream and brandy snap wafers. \$12.50

Rhubarb and Plum Crumble – stewed sweet rhubarb and Black Doris plums topped with oatly golden syrup crumble and vanilla mascarpone. \$12.50

Sweet Doughnut* – a cinnamon sugared doughnut served with maple syrup infused winter fruit compote, vanilla ice cream and crème anglaise. \$12.50