



\$15 LUNCH MENU

Soup of the Day

With fresh bread

French Onion Soup

Emmentaler Crouton

Minute Steak

Chargrilled beef porterhouse, garlic herb butter, creamy potato mash, seasonal vegetables

Prawn Spaghetti

Sautéed prawns, garlic, red chilli, baby rocket, lemon olive oil

West Coast Whitebait Fritter

Wonder bread, lemon, petite salad

Free Range Chicken Pie

Chicken, bacon & tarragon puff pastry pie with sautéed potatoes & salad leaves

Chilli Pepper Squid

Fried spiced squid, cherry tomato & basil compote

South Island Sole

Pan fried sole fillet, petite salad, French fries, tartare

Thai Beef Salad

Seared beef fillet, rice noodles, sesame, Asian vegetables, chilli lime dressing

Marlborough Salmon Rillettes

Salmon & chive pate with crostini, orange, radish & shaved fennel salad

Botswana Steak Sandwich

Minute steak, onion jam, horseradish, petite salad, French fries



LUNCH

Chatham Island Scampi 31.95

Sautéed scampi tails, avocado salsa, sole fish cakes, summer leaves, tartare sauce

Free Range Chicken Terrine 19.95

Field mushroom, lemon thyme, prosciutto, piccalilli, grilled baguette

Peking Duck 23.95

Five spice roasted duckling, cucumber, spring onion, Chinese pancakes, hoisin sauce

Summer Tomato Salad 21.95

Tomatoes, vintage gouda cheese, basil, olive crostini, gazpacho dressing

Local Wild Rabbit 24.95

Summer pea & confit rabbit risotto, potato wrapped rabbit loin, heirloom carrots

Spanish Style Whitebait 29.95

Red chillies, garlic, olive oil, petite salad

Southland Lambs Fry & Bacon 29.95

Sautéed potatoes, spinach, mushrooms,
mustard & port wine glaze

Karitane Baby Crayfish 49.95

Roasted whole baby crayfish, lemon butter sauce, shaved fennel slaw, salsa verde

Pan Seared Deviled Kidneys 21.95

Caramelised onion, white toast, kumara crispies

Seared Atlantic Scallops 27.95

Crispy pork belly, courgette, caper vinaigrette

*One account per table. Service not included.
20% surcharge applies on Public Holidays.
Kitchen open 12pm-11pm daily.*

Botswana Butchery

From the Butcher's Block

All steaks served either chargrilled or pan seared

1.4 kg	Slow Roasted whole Lamb shoulder for two	84.95
350 gram	Wild Fiordland Venison Rack	43.95
200 gram	Black Angus Eye Fillet	33.95
200 gram	Filet Mignon	36.95
300 gram	Black Angus Ribeye	34.95
300 gram	Southland Hereford Porterhouse	35.95
500 gram	Hereford Whole Rib of Prime Steer	47.95
500 gram	Chateaubriand of Eye Fillet for two, bone marrow jus, spring vegetable medley	88.95

From The Boat

All fish served either chargrilled or pan seared

200gm	Game Fish medallion	30.95
175gm	Marlborough Salmon	28.95
175gm	Big Eye Tuna	29.95

Sauces 2.50

Thyme and pinot noir jus	Green peppercorn sauce
Creamy mushroom sauce	Wholegrain mustard
Rosemary jus	Hot English mustard
Botswana horseradish cream	Dijon mustard
Firecracker (hot)	Redcurrant jelly
Garlic aioli	Café de Paris butter
Tartare sauce	Lemon butter sauce

Sides

Crispy sautéed potatoes	8.95	Macaroni cheese with bacon	8.95
Confit garlic mash	7.95	Buttered spinach	7.95
Spanish potatoes with chorizo, smoked paprika & red peppers	9.95	Cauliflower cheese croquettes	7.95
New potato, bacon, mustard aioli, gherkin & egg salad	9.95	Glazed baby carrots	8.95
Classic French fries	6.95	Onion rings	7.95
		Fried red onions	3.95
		Seasonal vegetable medley	7.95
Summer bean salad, roasted peppers, chardonnay dressing	8.95		
Baked field mushrooms with garlic butter & marinated feta	8.95		
Greek salad, feta cheese, olives, cucumber, red onion, tomato	9.95		
Spiced pear, blue cheese, baby spinach & walnut salad	8.95		
Seasonal garden salad, sherry vinaigrette	7.95		