



Entrée

Soup of the Day 15.95

French Onion Soup 16.95

Emmentaler crouton

Local Wild Rabbit 24.95

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

Karitane Baby Crayfish 49.95

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

Summer Tomato Salad 21.95

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

Marlborough Salmon Rillettes 19.95

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

Peking Duck 23.95

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

Spanish Style Whitebait 29.95

Red chillies, garlic, extra virgin olive oil, petite salad

Free Range Chicken Terrine 19.95

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

Seared Atlantic Scallops 27.95

Crispy pork belly, courgette, caper vinaigrette

Pan Seared Devilled Kidneys 21.95

Caramelised onion, white toast, kumara crispies

Chatham Island Scampi 31.95

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



Main

Canterbury Duck 42.95

Confit duck leg, duck fat potatoes, cherry & pinot noir jus, smoked duck breast salad

Summer Vegetables 35.95

Green beans, potato crisp, tomato & buffalo mozzarella salad, broad bean risotto

Free Range Pork 42.95

Chargrilled cutlet, pork & apple croquette, sticky ribs, Granny Smith puree, potato salad, watercress

Central Otago Hare 39.95

Seared loin, horseradish slaw, Cromwell plum chutney, hare & pinot pie

Pan Seared Marlborough Salmon 38.95

Summer beans, chickpeas, baby rocket, red peppers, cabernet vinaigrette

Southland Lambs Fry & Bacon 35.95

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

Seared Big Eye Tuna 39.95

Potato galette, slow roasted tomato, summer herbs, beans, egg vinaigrette

Slow Braised Lamb Shoulder 38.95

Pea & mint tortellini, baby spinach, heirloom carrots, rosemary jus

*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

Béarnaise	Green peppercorn sauce
Thyme and pinot noir jus	Dijon mustard
Creamy mushroom sauce	Wholegrain mustard
Rosemary jus	Hot English mustard
Botswana horseradish cream	Blue cheese & chive butter
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
Poached pear, blue cheese, baby spinach & walnut salad	8.95
Seasonal garden salad, sherry vinaigrette	7.95