

SMALL PLATES

Pasta (fettuccini) \$17

In our creamy fresh herb sauce, roasted garlic w mushroom, your choice of accompaniment: Chicken, Salmon, and Vegetarian.

The Hutt burger \$18

Prime Angus beef patty topped w bacon melted Swiss cheese and crisp house tomato relish, beetroot, lettuce w B.B.Q sauce and side of crisp fries

Thai green curry \$18 (customer favorite)

Your choice of chicken or seasonal vegetables cooked in korma style curry w rice, roti bread

Chicken Burger \$18

Chicken grilled served w brie cheese, avocado salsa, salad greens, apricot sauce on toasted focaccia bread w fries

MAINS

Grill crisp half duck w garlic roasted potato, and pear, walnuts salad, orange cherry sauce (signature dish) \$31.50

Eye fillet of prime beef set over truffle mushroom mashed potato w leek, forest mushroom nage, steamed green and merlot beef jus \$30

Lamb rump marinated in burgundy, rosemary, kumara cake, sauté capsicum, grilled field mushroom, mint lamb jus \$29.50

Crisp skin chicken breast stuffed w pesto, feta served w basil tomato, and mushroom, artichoke risotto and a creamy chicken butter sauce \$25.50

Oven baked fresh fish fillets on rosemary potatoes and warm eggplant, tomato, olive, caper and pine nut salsa w burre blanc \$26

Char grilled Akaroa salmon, roasted baby potatoes, Sauté spinach and dill hollandaise sauce \$26

ALL MAINS SERVED SEASONAL VEGETABLE

SIDE DISHES \$5.50each

Rosemary & Garlic Potatoes
Fresh Garden Salad

Steak fries served w garlic aioli
Mashed potato