



TASTE SOMETHING FRESH

## Starters

<b>Garlic Bread</b>	\$9.00
Freshly baked baguette with garlic butter	
<b>Warm bread selection (n)</b>	\$9.00
Served with chef's dips of the day	
<b>Soup of the day</b>	\$10.00
Accompanied with a warm bread roll	

## Entrees

<b>Saffron prawns (gf)</b>	\$16.00
Pan fried prawns on grilled asparagus & lemon hollandaise <i>(Trinity Hill Chardonnay)</i>	
<b>Chicken &amp; melon (gf, h)</b>	\$16.00
Grilled marinated chicken with ribboned melon, fresh mint & balsamic glaze	
<b>Thai beef salad (h)</b>	\$16.00
Char grilled rump tossed in house-made Thai dressing & crispy noodles <i>(Five Flax Riesling)</i>	
<b>Salt &amp; pepper squid</b>	\$16.00
Served with a lemon herb aioli <i>(Wither Hills Sav Blanc)</i>	
<b>Trio of salmon (h)</b>	\$16.00
Salmon and herb rosti / Wood roasted salmon and wasabi crepe / pastrami smoked salmon <i>(Kopiko Bay Pinot Gris)</i>	
<b>Linguine (n)</b>	\$15.00
Tossed in spinach, feta, toasted walnuts & topped with parmesan	
<b>Chef's summer salad (n, gf)</b>	\$15.00
Pear, walnut & haloumi <i>or</i> Caramelised beets, feta & almonds	

h – Healthy Option

gf - Gluten Free

n - Contains Nuts

We are flexible in what we offer and how we serve it. Please advise if you have any other special dietary requirements. Most of our dishes can be tailored to suit your dietary requirements.

## Mains

<b>Corn fed chicken breast (h, gf)</b>	\$29.00
Roasted with fresh herbs on a mushroom risotto cake, wilted spinach & slow roasted vine tomatoes <i>(Wither Hills Sav Blanc)</i>	
<b>Fish of the day (h)</b>	\$30.00
Served with roasted lemon & caper Israeli couscous & a mango mint salad <i>(Trinity Hill Chardonnay)</i>	
<b>Roasted lamb rump (gf)</b>	\$31.00
On a medley of roasted vegetables & wilted greens with mint sauce <i>(Stoneleigh Marlborough Pinot Noir)</i>	
<b>Grilled salmon fillet (gf)</b>	\$29.00
Citrus glazed salmon on gingered bok choy with jasmine rice <i>(Kopiko Bay Pinot Gris)</i>	
<b>Pork cutlet (gf)</b>	\$28.00
On a mustard & sage mash with cabbage apple slaw & apple sauce <i>(Wyndham Estate Bin 555 Syrah)</i>	
<b>Red lentil cakes (n)</b>	\$24.00
Lentil cakes coated in a light crumb served with tomatoes & rocket salad <i>(Wyndham Estate Bin 444 Cabernet Sauvignon)</i>	
<b>Vegetarian moussaka</b>	\$24.00
Layers of egg plant, potatoes, tomato & vegetables topped with a cheese sauce <i>(Five Flax Riesling)</i>	

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## Off the Grill

Choose any of the prime cuts below and our chefs will cook it to your liking.  
 All grill selections come with either:

Roasted gourmet potatoes with garlic & rosemary /  
 Mustard & sage mash / Chunky fries

Cabbage apple slaw / Garden salad / Broccoli & carrots

Mushroom sauce / Pepper sauce / Béarnaise / Garlic butter

**Angus scotch steak (250 gms)** \$32.00

**Angus sirloin steak (250 gms)** \$31.00

**Angus rump steak (300 gms)** \$30.00

*(Little Creatures Pale Ale / Burnt Spur 'Russian Jack' Pinot Noir)*

**Extras** \$1.50 each

Grilled tomato	Sautéed onions
Grilled mushroom	Fried egg
Grilled bacon	Mushroom sauce
Pepper sauce	Béarnaise

## Sides

Chunky steak fries \$6.00

Roasted gourmet potatoes w garlic & rosemary \$6.00

Mustard & sage mashed potatoes \$6.00

Steamed market vegetables w olive oil & fresh herbs \$6.00

Mesclun salad greens \$6.00

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## Desserts

<b>Vanilla panna cotta (gf)</b> Topped with a strawberry jelly	\$13.00
<b>Chocolate Indulgence (gf, n)</b> Truffle torte with organic mochaccino Rush Munro ice cream	\$13.00
<b>Lemon citrus tart</b> Served with whipped cream & blueberries	\$13.00
<b>Peach &amp; passionfruit cheesecake</b> Accompanied with berry coulis & cinnamon cream	\$13.00
<b>Kapiti cheeseboard (n)</b> Selection of Kapiti cheese with dried fruit, nuts & crackers	\$15.00

## Coffee and tea

<b>Coffee &amp; hot drinks</b> Espresso/short black, macchiato, long black, cappuccino, flat white, cafe' latte, mochaccino, hot chocolate, decaf coffee	\$4.50
<b>Pickwick Loose-leaf tea</b> Chai, earl grey, chamomile, green tea, jasmine, peppermint	\$4.50
<b>Sélection of liqueur coffee</b>	\$9.50

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