

Vivant!

live

Starters & Entrée

(L,V)	CHEESY GARLIC BREAD PANDORO BAKERY FRENCH STICK TOPPED WITH HERBED CHEESY GARLIC BUTTER	8.00
(HC)(GF)	PRAWN SALAD GARLIC & PEPPER MARINATED PRAWNS ON FRESH GREEN SALAD, DRIZZLED WITH HOMEMADE AIOLI SAUCE	12.00
(L)	SOUP OF THE DAY SERVED WITH WARM FRESH BREAD	12.00
(HC,CN,GF)	BEETROOT CURED KING SALMON BEETROOT CURED MARLBOROUGH KING SALMON WITH FENNEL, ORANGE, RADISH SALSA, TOASTED PISTACHIO & HOMEMADE DILL YOGHURT	16.00
(HC)	BEEF OR CHICKEN TACO SOFT TACO WITH CRISP LETTUCE, ONION, TOMATO, YOUR CHOICE OF CAJUN SPICE MARINATED BEEF OR CHICKEN, TOPPED WITH MEXICAN SALSA & GUACAMOLE	15.00
(L,CN,HC,V)	ORGANIC SOBA NOODLES STIRFRY WITH PARKVALE FLAT MUSHROOM, JULIENNE VEGETABLE & HOISIN SAUCE, TOPPED WITH CRISPY NOODLES & TOASTED PEANUTS	14.00

Main Course

(HC)	NEW ZEALAND KING SALMON ACCOMPANIED WITH WHIPPED MASH POTATO, STEAMED ASIAN GREENS & TOMATO, ROAST PEPPER COULIS	31.50
	SLOW COOKED PORK BELLY WITH, ROAST KUMARA, BALSAMIC ROAST BABY BEETROOT, STEAMED ASIAN GREEN & PORT WINE JUS	29.50
(V,GF,HC)	VEGETARIAN CHILLI SIN CARNE SERVED WITH STEAM RICE & DILL YOGHURT	24.50
(HC)	LAMB KORMA ACCOMPANIED WITH BASMATI RICE, POPPADOM & CUCUMBER RAITA	28.00
(HC)	VENISON DENVER LEG BURGER WITH CRANBERRY/CHILLI CHOCOLATE SAUCE, CARAMELIZED ONION, BRIE CHEESE, CRISP LETTUCE ON COTTAGE LANE ARTISAN BUN & SWEET CAJUN CHUNKY CHIPS	24.50
(L)	FISH OF THE DAY YOUR FRIENDLY WAITER WILL DESCRIBE TODAY'S CREATION FOR YOU	30.00
	CHEF CREATION YOUR FRIENDLY WAITER WILL OFFER A HINT ABOUT TODAY'S CREATION	POA

From the Grill

TUSCAN, THYME MARINATED CHICKEN BREAST	28.00
250G ANGUS BEEF SIRLOIN	32.50
250G SCOTCH FILLET	33.00
200G BEEF EYE FILLET	34.50

ALL GRILL DISHES SERVED WITH BEER BATTER FRIES, HOMEMADE VINAIGRETTE DRESSED GARDEN SALAD & PORT WINE JUS

Sides

STEAMED SEASONAL VEGETABLES	BEER BATTER FRIES WITH TOMATO SAUCE	6.00
GARDEN SALAD WITH HOMEMADE DRESSING	WHIPPED MASH POTATO	
SEASONED WEDGES	TWO EGGS SUNNY SIDE UP	

Desserts

	WARM DOUBLE CHOCOLATE BROWNIE DECADENCE WITH CHOCOLATE SAUCE & VANILLA ICE CREAM	12.50
(L)	LEMON MOUSSE HOMEMADE YOGHURT BASE LEMON MOUSSE WITH ALMOND, CRYSTALLIZED GINGER BISCOTTI & MIXED BERRY COMPOTE	12.50
	TRIO OF DESSERT PLATTER YOUR FRIENDLY WAITER WILL DESCRIBE TO YOU TODAY'S DESSERT TRIO	14.00
(CN)	MAPLE WALNUT ICE CREAM SUNDAE TOPPED WITH WHIPPED CREAM, CHOCOLATE SAUCE & CHERRY	10.50
	ASSORTED NEW ZEALAND CHEESE PLATTER SERVED WITH FRUIT CHUTNEY, DRY FRUIT & CRACKERS	18.00

(V) VEGETARIAN (GF) GLUTEN FREE (HC) HEALTHY CHOICE (L) INCLUDE LOCAL PRODUCT (CN) CONTAIN NUTS

drink

eat

Vivant!

Beverages

JUICE

CRANBERRY	4.50
ORANGE	4.50
APPLE	4.50
PINEAPPLE	4.50
TOMATO	4.50

SOFT DRINKS

LLB	4.50
LEMON SQUASH	4.50
RASPBERRY & COKE	4.50
RASPBERRY & LEMONADE	4.50

DOMESTIC BEER

TAP BEER

MAC'S GOLD	8.00
STEINLAGER CLASSIC	8.00
SPEIGHTS	8.00

BOTTLED BEER

STEINLAGER PURE	9.50
CRAFTY BEGGARS PALE ALE	8.50
MAC'S BLACK	8.50
MAC'S SASSY RED	8.50
MAC'S HOP ROCKER PILSNER	8.50
LION LIGHT ICE	6.50

CIDER

ISAAC'S APPLE	8.50
ISAAC'S PEAR	8.50
BRAMBLES STRAWBERRY & LIME	14.00

IMPORTED BEER

ORANJEBOOM	8.00
STELLA ARTOIS	9.50
BECKS	9.50
CORONA	9.50

SPIRITS

WHISKEY

	SINGLE (15ML)	DOUBLE (30ML)
JOHNIE WALKER RED LABEL	6.00	8.00
CANADIAN CLUB	6.00	8.50
BUSHMILLS IRISH	6.00	8.50
JACK DANIELS	6.00	9.50
JOHNIE WALKER BLACK LABEL	6.50	10.50
GLENFIDDICH 12 YO	6.50	10.50
CHIVAS REGAL 12 YEAR OLD	6.50	10.50

GIN

GORDON'S	6.00	8.00
BOMBAY SAPPHIRE	6.50	9.00

BOURBON

MCKENNA	6.00	8.00
JIM BEAM	6.00	8.00
WILD TURKEY	6.00	8.00

RUM

BACARDI SUPERIOR CARTA BLANCA	6.00	8.00
CORUBA ORIGINAL	6.00	8.00
HAVANA CLUB	6.00	8.00
APPLETON ESTATE V/X	6.00	9.00

VODKA

SMIRNOFF RED	6.00	8.00
ABSOLUT VODKA	6.00	8.00
42 BELOW	6.00	8.00

TEQUILAS

JOSE CUERVO ESPECIAL	6.00	8.00
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BRANDY/ COGNAC

DE VALCOURT	6.00	8.00
MARTEL COGNAC VSOP	9.00	14.00

LIQUEURS

PLEASE CHOOSE THE LIQUEUR FROM BELOW

CAMPARI	8.50	JAGERMEISTER	8.50
PERNOD	8.50	PIMMS	8.50
BAILEYS	8.50	COINTREAU	8.50
GALLIANO RANGE	8.50	MIDORI RANGE	8.50
MALIBU	8.50	KAHLUA	8.50
DRAMBUIE	8.50	FRANGELICO	8.50
TIA MARIA	8.50	BLUE CURACAO	8.50
SOUTHERN COMFORT	8.50		

WINE LIST

CHAMPAGNE/SPARKLING

	GLASS	BOTTLE
DEUTZ CUVEE (750ML)		95.00
DEUTZ CUVEE (200ML)		22.00
JACOB'S CREEK CHARDONNAY PINOT (750ML)		42.00
JACOB'S CREEK CHARDONNAY PINOT (200ML)		12.50
KOPIKO BAY BRUT CUVEE	8.50	38.00

TAP WINE

	GLASS	CARAFE 500ML
BARREL THIEF SAUVIGNON BLANC	9.00	24.00
BARREL THIEF PINOT NOIR	11.00	34.00

SAUVIGNON BLANC

	GLASS	BOTTLE
MONTANA FESTIVAL BLOCK	8.00	34.00
KOPIKO BAY	8.50	38.00
BURNT SPUR	9.50	44.00
LONGRIDGE	11.50	45.00
STONELEIGH	12.00	52.00
BRANCOTT ESTATE FLIGHT	12.50	54.00

CHARDONNAY

MONTANA FESTIVAL BLOCK	8.00	34.00
KOPIKO BAY	8.50	38.00
LONGRIDGE	11.00	42.00
STONELEIGH	12.00	52.00

PINOT NOIR/SHIRAZ

KOPIKO BAY PINOT NOIR	8.50	38.00
JACOBS CREEK PINOT NOIR	9.00	38.00
WYNDHAM BIN 555 SHIRAZ	11.00	44.00
HUNTAWAY PINOT NOIR	13.50	55.00

CABERNET/MERLOT

MONTANA MERLOT CABERNET	8.00	34.00
KOPIKO BAY MERLOT	8.50	38.00

AROMATICS

MONTANA FESTIVAL BLOCK PINOT GRIS	8.00	34.00
KOPIKO PINOT GRIS	8.50	38.00
FIVE FLAX PINOT GRIS	9.00	40.00
FIVE FLAX RIESLING	9.00	40.00
STONELEIGH RIESLING	12.00	52.00

PORT (60ML)

CROFT RUBY PORT	10.00
CROFT TAWNY PORT	10.00

THIRST QUENCHERS

SOFT DRINKS	4.50
LIFT PLUS	6.00
WAIWERA 500ML STILL	4.00
WAIWERA 500ML SPARKLING	6.00
SCHWEPPE'S GINGER BEER	6.00

HOT DRINKS

	REG 4.50	LARGE 5.00
ESPRESSO COFFEE		
LATTE		
FLAT WHITE		
CAPPUCCINO		
HOT CHOCOLATE		
CHAI LATTE		
HONEY LEMON GINGER		
RANGE OF PICKWICK TEA	4.50	