

Tasters - *“a wee nibble to begin”*

Flat Bread	7.5	v
warmed and topped with cheese and fragrant herbs		
Bruschetta	8.5	v
a traditional italian dish with flavoursome tomatoes, garlic and fresh basil		
Olives	7.5	v
pick away at these garlic and herb marinated olives mixed with creamy feta		

Starters - *“feeling a little peckish”*

Seafood Chowder	20	
Chef’s special, bold and full of flavour		
Green Lipped Mussels	19.5	G
steamed and infused with white wine sauce and market fresh vegetables		
Chicken Pate	18	
served with a full flavoured, house-made piccalilli and fresh char-grilled ciabatta		
Barbeque Pulled Pork	19	D
bursting with smokey barbeque goodness, served with watercress, apple slaw and crispy kumara ribbons		
Sous Vide Akaroa Salmon	24	H
the renowned Akaroa salmon accompanied with scallop ceviche, avocado puree, shaved fennel and watercress salad		
Tarte	14	v
a distinctively rustic baked pizza with mozzarella, tomato and basil		

Mains - “kai time”

Char-grilled Angus Beef Rib Eye	38
mouth-watering beef served on the bone and cooked to your liking, with rustic fries, bacon wrapped beans, scorched tomato and jus	
Chicken Saltimbocca	35
full of tantalising flavours, wrapped in pancetta and sage, oven-baked, served with ratatouille and potato gnocchi	
Akaroa Salmon	36 H G
an exquisite fish poached in North Canterbury Chardonnay accompanied with parisienne potato and creamy spinach	
Chermoula Spiced Lamb Rump	36
an earthy aromatic dish served on cous cous with tomato, capsicum, mint raita and naan bread	
Prawn Cutlets	34 G
exotic and flavoured with mild spices, in a red curry coconut sauce with jasmine rice and bok choy	
Organic Mixed Quinoa Pilaf	26 H V G
a vegetarian delight with sweet corn, spinach, bell pepper, grilled haloumi and lemon-maple vinaigrette	
Slow Cooked Duck	39
rich and flavourful leg confit and crispy pan fried breast served with sautéed kumara, fennel and beetroot vegetables and an aniseed jus	

Sides

Rosemary roasted baby potatoes	8
Chunky chips with roasted garlic aioli	8
Steamed green vegetables drizzled with sun-dried tomato oil	8
Sautéed garlic herb mushrooms	8
Young leaves, extra virgin olive oil, balsamic reduction	8

Desserts - *“its sweet as”*

Bitter Sweet Chocolate Tart	15	v
a chocolatey sensation served with raspberry & white chocolate ice cream and chilli macerated pineapple		
Kaffir Lime Panna Cotta	15	v
simply divine, served with toasted sponge, hokey pokey and rhubarb compote		
Apple Strudel	15	v
a heavenly treat served with Tahitian vanilla ice cream		
Pavlova	12	
a true kiwi dessert, served with kiwifruit and whipped cream		
Ice Cream Tub	6	
a mini tub of tip top vanilla ice cream with house-made hokey pokey		
New Zealand Cheese	15 / 25	
a selection of fine New Zealand cheese served with warm walnut bread		

V - suitable for vegetarian

G - gluten free

D - dairy free

H - healthy choice