

CHAMPAGNE

	GLASS	BOTTLE
Perrier-Joüet Belle Epoque Blanc 1998		240.00
Mumm Cordon Rouge NV		120.00

MÉTHODE TRADITIONNELLE

Deutz Marlborough Cuvée	200ml 14.00	54.00
Lindauer Special Reserve	200ml 10.00	
Lindauer Sauvignon Blanc	200ml 8.00	36.00

AROMATIC

Camshorn Classic Riesling (Waipara)	8.50	42.00
Stoneleigh Rapaura Pinot Gris (Marlborough)	9.50	47.00
Huntaway Reserve Gewürztraminer (Gisborne)	8.50	40.00
Jacob's Creek Three Vines Rosé	8.00	39.00

SAUVIGNON BLANC

Settler's Hill (Marlborough)	7.00	32.00
Living Land Series (Marlborough)		39.00
Boundary Vineyards Rapaura Rd (Marlborough)		37.00
Stoneleigh (Marlborough)	8.50	41.00

CHARDONNAY

Settler's Hill	7.00	32.00
Couper's Shed (Hawke's Bay)		37.00
Living Land Series (Marlborough)	8.50	39.00
Church Road Cuve (Hawke's Bay)		42.00

PINOT NOIR

Living Land Series (Marlborough)	8.50	39.00
Boundary Kings Road (Waipara)	9.00	44.00
Triplebank Awatere Valley (Marlborough)		49.00

MERLOT & CABERNET SAUVIGNON

Settler's Hill Merlot Cabernet Sauvignon	7.00	32.00
Church Road Cuve Merlot (Hawke's Bay)	9.00	42.00
Couper's Shed Merlot Cabernet Sauvignon (Hawke's Bay)		37.00
Huntaway Reserve Merlot Cabernet Sauvignon (Hawke's Bay)		43.00

SHIRAZ

George Wyndham (South Australia)	9.00	42.00
Corbans Private Bin Syrah (Hawke's Bay)	11.00	50.00

DRINKS

Cognac & Scotch Whisky

Martell V.S 45ml serve		15.00
Martell V.S.O.P 45ml serve		20.00
Chivas Regal 12 year old		12.00
Strathisla 12 year old single malt		12.00
Longmorn 15 year old single malt		14.00

Local Beer

Steinlager	7.00	Steinlager Pure	7.50
Heineken	7.50	Stella Artois	7.50
Mac's Black	7.00	Monteith's Radler	7.00
Monteith's Original	7.00	NZ Pure	6.50
Mac's Gold	7.00	Export Gold	5.50

International Beer

Pure Blonde	7.00	Bulmers Cider	6.50
Amstel Light	6.50	Calsberg	7.50
Asahi	7.50	Guinness	7.50
Corona	7.50	Peroni	7.50
Kronenbourg 1664	7.50		

Non-alcoholic

Gladstone Ginger Beer		5.50
Freshly squeezed orange, pineapple, apple, grapefruit, cranberry or spirulina juice		4.90
Soft Drinks		3.50



buffalo
bar & grill

STARTER

Garlic Pizza Bread	7.50
Bruschetta Confit tomato, pesto and shaved parmesan.	8.50

ENTREES & SALADS

Seasonal Hash Salad + Seasonal vegetables baked, served with smoked french beans and marinated onions.	9.90
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Mussels + In a creamy curry sauce with white wine and a sweet chilli sauce.	9.90
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Buffalo Wings + Spicy chicken wings with sweet chilli and mayo dips.	9.90
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+ vouchers can not be used with this meal

Calamari Beignet Salad Aragula, cucumber ribbons, spanish onion, toasted nuts, red pepper and crushed caper salsa.	14.90
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WINE MATCH: STONELEIGH SAUVIGNON BLANC

Greek Salad Aragula, cucumber, fresh tomato, olives, feta cheese, red onion in a balsamic dressing.	14.90
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Smoked Salmon and Scallops Parcels Oven baked filo parcels, filled with scallops and smoked salmon, served with fresh aioli sauce.	16.50
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Chicken Tenderloin Salad Tomatoes, mesclun salad, with bacon, aioli and balsamic reduction.	16.90
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Chicken Livers With toasted garlic croutons, mushrooms, bacon, baby leaves and red wine jus.	14.50
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Tiger Prawns With garlic and white wine sauce, sweet chilli and served with mesclun salad.	16.50
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Buffalo Pizza all on a tomato base and mozzarella cheese topping +	13.90
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Venison, mushroom, kumera and red onion Chicken, mushroom, kumera and red onion Beef marinated with japelino, bacon and mushroom	
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+ vouchers can not be used with this meal

MAINS

Angus Rump 400gm + Served with mushroom sauce, mashed potatoes and salad.	18.90
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Chicken Masala + Served with rice and roti.	15.90
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Lamb Shanks & Beef Jus + Served with potato mash and a green salad.	15.90
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+ vouchers can not to be used with this meal

Seafood Tasting Platter for Two Oysters, seared scallops, mussels, fish of the day, calamari beignets, salmon and garlic prawns.	55.00
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Hickory & Plum-glazed Pork Ribs With garlic potato whip, sauteed french bean, glazed with hickory and plum reduction.	23.00
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Oven Roasted Salmon Fillet With a chive and lemon potato whip, spinach, red pepper salsa with a pink peppercorn hollandaise broth.	27.50
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Buffalo Chicken Tender chicken breast marinated in lemon juice, olive oil and coriander, grilled to perfection. Finished with a creamy apricot sauce, mashed potato and green beans.	25.50
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THE GRILL

* meat is halal

Sirloin Steak 350gm*	27.50
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Scotch Fillet 350gm*	29.50
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T bone 500gm*	29.50
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Pork chops 500gm All served with Pimento potatoes and your choice of Beef demi-glase, Mushroom & Garlic, Béarnaise and Al pepe sauce.	27.50
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Chargrilled Venison On sesame scented bacon, mushrooms and deglazed red wine blueberry beef jus.	29.00
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Aged Beef Eye Fillet 250gm * With sugar roasted smoked pomme frits, fricasee mushrooms, confit tomatoes, roasted garlic and marjoram sauce.	31.50
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WINE MATCH: CHURCH RD CUVEE MERLOT

Lamb Rump with Walnut & Mascarpone* With a feta, herb potato crush, aubergine caviar, glazed bulbs and merlot jus.	25.50
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PASTA

MAIN

Penne Pasta + Venison sausage, red onion, mushroom, sweet red capsicum in a creamy tomato sauce.	19.90
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Chicken, mushroom, red onion, sweet red
capsicum in a creamy sauce.

CANNELLONI

Forrest Mushroom & Baby Spinach + Fresh egg pasta filled with a mushroom, baby spinach & thyme farce, braised in a vanilla & toasted herb cream sauce.	19.90
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Seafood Cannelloni + Fresh egg pasta filled with mixed seafood in a creamy tomato sauce.	19.90
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+ vouchers can not be used with this meal

SIDES

Wood Roasted French Beans	6.00
Aragula, vine ripened tomatoes & parmesan salad	6.00
Fries with aioli	5.50

KIDS MENU

Steak & Chips / Fish & Chips / Chicken Nuggets & Chips served with a soft drink & an ice cream Sundae.	12.95
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DESSERTS

Lemon Curd & Kiwifruit Tart With vanilla ice cream	10.50
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Galliano Ice Cream With fruit and a farm biscuit	10.50
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Chocolate Mousse with fruit	10.50
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Sticky Date Pudding served hot with caramel sauce, vanilla ice cream and fruit	10.50
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Buffalo Mystery Dessert Chef's selection of three types of dessert (recommended for two or more people)	24.50
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Cheese & Nut Platter Trio of cheese, dried fruits, water crackers and a selection of nuts.	22.00
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Dessert Wines

Saints Noble Sémillon	7.00	375ML BTL	35.00
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PORT

Sandeman Founders Reserve	8.00
Sandeman 20yr Port	14.00

SPECIAL COFFEE

Special Coffee (Kahlúa or Jameson)	9.00
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Ask your waiter for more options.