



<b>Breads</b>	Fresh from the oven artisan breads w horopito (V)	9.0
	Baked loaves – poppy seed and pumpkin, feta and spice w saffron garlic butter	14.0
<b>Entrees</b>	Mushroom and Buffalo Feta Wholemeal tart, rocket salad dressed with confit garlic oil (V), (HC)	16.0
	<b>Classic</b> Prawn Cocktail, large prawn, crab meat, and spicy cocktail sauce (GF)	18.0
	Poisson Cru - Lightly marinated fish with coconut and aromatic herbs	16.0
	Spiced <b>Cambridge</b> Duck salad, roasted peppers w citrus enhanced confit orange (GF)	17.0
	Carpaccio of <b>First Light</b> Wagyu, <b>Mandys</b> Horseradish, truffle oil (HC)	19.0
	Soup of the day served w pane	14.0
<b>Mains</b>	Grilled <b>Rangitikei</b> corn fed, free range chicken breast, corn salsa, panko crumbed egg	32.0
	Ocean fresh long-line caught and or Sustainable catch (HC)	39.0
	<b>Clevedon Coast</b> Buffalo Mozzarella, rustic Pukekohe rosti, charred autumn vegetables w romesco sauce and herbs from our garden (V)	32.0
	<b>Silere</b> 12 Month old merino rack of lamb with crusted pistachio finished with roast wine tomato and jus	45.0
	Peppered <b>Harmony</b> free range Pork Cutlet w calvedos apple puree and grilled leeks	38.0
	<b>Raukumara</b> Venison loin, on herbed rosti, liquorice jus	41.0
	<b>From the Grill</b> Choose from the prime cuts below, then select your accompanying sauce, all grills are served w hand cut frites	41.0
	<b>Savannah</b> grass fed, Black Angus Eye Fillet 200gm	44.0
	<b>Wakanui Blue</b> aged Ashburton Sirloin 250gm	44.0
	Café de Paris Butter, Bearnaise, Oxtail Jus, Devil Steak Sauce	



<b>Side orders</b>	Crisp green salad, vinaigrette dressing (HC,V)	6.5
	Organic seasonal vegetables (HC,V)	6.5
	Rustic frites w saffron, garlic mayonnaise (V)	5.0
	Baby potatoes, garden fresh mint, salted butter (V)	4.5
<b>Desserts</b>	Molten chocolate pudding w Charlies of Matakana chocolate gelato (N)	18.0
	Warm Rice Pudding, Pistachio Crumb and Coconut Ice Cream	15.0
	Grilled Peach with vanilla mascarpone (GF),(HC)	16.0
	Trio of Sorbet in a brandy snap basket w mango coulis (Raspberry&Strawberry/Lemon&Lime/Blood Orange)	18.0
	Dessert buffet - experience our chef's selection of desserts	18.0
	Fromage: your choice 90gm of any below w dried figs, pastes and falwasser crackers;	28.0
	Baby Kikorangi - Golden curd and rivers of dark blue Double Cream Brie - soft and smooth with delicate appeal Ramara - soft and creamy with a mild earthy flavour Herb Cream Cheese - peppered and dusted with green herbs & spices	
<b>Coffee &amp; Tea</b>	Cappuccino	4.5 each
	Flat white	
	Latte	
	Espresso	
	Hot chocolate	
	Selection of teas	
<b>Ports &amp; Stickies</b>	Croft Tawny Port	12.0
	Warres Otima 10 Year Tawny Port	22.0
	Warres Otima 20 Year Tawny Port	30.0
	Cottage Block Noble Riesling, Marlborough	B 70.0