

# *Fine Dinner*

...5pm to 9pm Wednesday to Saturday...

## ◆ Something to nibble on ◆

Grilled bread and herb butter	\$7.50
Mixed olives & organic feta	\$10.80
Pan-fried roti bread and chilli jam	\$7.50
Crispy potatoes with aioli	\$10.80



## ◆ SMALL PLATES ◆

Soup and Sourdough  
\$15.00

Grilled Haloumi & flat mushroom  
with baby spinach & artichoke  
\$18.00

Crumbed Smoked mussel croquettes  
With herbed mint yogurt  
\$14.50

Pork and chive pan-fried Dumplings  
and sherry dipping sauce  
\$12.00

Grilled chicken & caramel figs  
baked in vine leaves and avocado oil  
\$10.80



## *Larger plates*



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Scotch steak  
served with wilted spinach,  
herb potato cake and a wild mushroom cream  
\$35

Pan seared fresh water Twizel Salmon  
With wakame, warmed soba noodle and  
Light shitake mushroom broth  
\$34

Venison Denver fillet ...pan seared rare  
With braised beetroot and roasted parsnip &  
Black currant jus  
\$34

Grilled Haloumi chicken breast  
coated in cumin spices served with tomato spiced  
lentils and pan fried roti  
\$32.00

Falafel salad with beetroot  
organic feta and herb Greek yoghurt dressing  
\$28.00

Grilled sticky tamarind chicken  
served with a Vietnamese green salad and  
pan fried roti bread  
\$32

Chefs' choice of Fish today  
\$34.00

Star anise braised pork belly glazed  
with sticky Asian sauce on roasted Kumara and sautéed  
Asian greens  
\$32.00



ADD ON ..... \$7.50

Nice green salad with honey mustard dressing  
Daily vegetables