



LIGHT MEALS

Garlic and Parsley Ciabatta (V)	\$8.50
Rye Grain Loaf and Dips (V) Artisan rye and grain loaf with olive tapenade and blue cheese spread	\$12.50
Market Fresh Soup of the Day Made using the freshest seasonal local produce, served with a home made bread roll	\$10.50
Mussel and Watercress Chowder Chunky and creamy NZ mussel chowder enhanced with watercress, served with crusty bread	\$13.50
Fries with Garlic Aioli (V)	\$6.50
Ginger Battered Fish and Chips (DF) Today's catch in Gingerbeer batter, served with fries, salad, onion rings and home made tartare sauce	\$25.50
Ciabatta Burger Crumbed chicken thigh or minute steak, with Brie, lettuce, tomato and an apricot and capsicum chutney in a Ciabatta bun, served with fries	\$26.00
Cotswold Curry Butter Chicken or Chickpea Rich aromatic curry with your choice of chicken or chickpeas finished with fresh coriander, served with basmati rice, pappadam and fresh yoghurt	\$24.00
Canterbury Lamb Shank (DF) (GF) Lamb shank braised in rosemary and garlic set on a tomato, roast garlic and cannellini bean broth	\$25.00
Tudors Trio (GF) Rum ice cream, blackcurrant crème fraîche and ice cream of the day	\$10.00
Talbot Forrest Cheese Selection Locally produced Waihi Blue and Canter Brie served with cheddar crisps and home grown quince paste	\$18.00

(V) Vegetarian

(GF) Gluten Free

(DF) Dairy Free