



# table

## **Menu**

# To Share

Beer battered fries w sea salt & aioli \$8.00

Ciabatta garlic bread \$9.00


Soup, made fresh daily - see waiting staff \$15.00

Platter for two people \$30.00

*Choice of ...*


**Hot:** barbecue glazed chorizo, tempura prawns, oven baked bread, crumbed gouda, potato rosti eggplant & cherry tomato stack with aioli


**Cold:** tomato marshmallow, smoked salmon, pepperdews, oven baked bread, tamarillo & apple relish, brie, basil pesto and pastrami

 **Vegetarian:** crumbed gouda, potato rosti, eggplant & cherry tomato stack, pepperdews, oven baked bread with tamarillo & apple relish

## Entrees \$18.00

Game pie with rabbit, venison, duck and roast kumara finished with a cranberry sauce and burgundy jus

 Mushroom fettuccine with toasted pine nuts, a truffled cream reduction and shaved parmesan

 Marlborough smoked salmon, gourmet potatoes, cucumber, Crème fraiche and avocado oil

Free range pork belly with savoury croquette, pork crackle and finished with an apple compote and cider jus


Nice version of caesar: baby cos lettuce, smoked chicken, bacon, free range egg, croutons and caesar dressing

# Mains

\$38.00


*\* All main meals come with complimentary seasonal vegetables or designer salad*

Baked free range chicken breast stuffed with brie & basil served on Israeli tomato pearls and finished with ginger & coriander prawns and crispy bacon

 Grilled angus fillet with butter whipped kumara, roasted field mushroom, caramelised onions and finished with salsa verde and a red wine jus

Duck two ways: confit leg & thigh and a duck breast spring roll finished with shallots and plum sauce

Grilled lamb fillet, panko crumbed sweetbreads, potato puree and crushed peas finished with mint gel and jus

 Carrot cannelloni stuffed with pine nuts, spinach, creamed corn and basil served on micro greens, finished with a cherry tomato vinaigrette and rocket leaves

Market fish - Created daily



Vegetarian



Gluten Free

## Desserts

\$15.00

Crème caramel served with vanilla ice cream, finished with berry coulis and hokey pokey crumbs

Black forest trifle, cherry sponge, custard with sherry, shaved chocolate and jellies


Apricot bread and butter pudding with caramelised apricots, brandy cream and white chocolate mousse

Ice cream selection: vanilla bean , chocolate chilli and black doris plum

Affogato ice cream, shot of espresso, chantilly cream and chocolate flakes

Fondue - \$15.00 for one, \$24.00 for two  
Our famous fruit & marshmallow fondue with either chocolate or butterscotch

## Cheese

 \$15.00 1 style or \$24.00 for a selection.  
All cheese's served with chutney, crackers, grapes and bread stick

- Aorangi brie cheese
- Kikorangi blue cheese
- Gouda - dutch style cheese



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