

Starters

Pandoro bread roll <i>with butter medallion</i>	3.5
House made bread platter , <i>sage and onion foccacia, batard, bread sticks with balsamic, olive oil, sundried tomato pesto and picante oil</i>	9.5

Entrees

Soup of the day <i>with warm ficelle roll and butter medallion</i>	16.5
Warm sweet chilli calamari <i>and lychee salad with avocado</i>	17.5
Italian cured prosciutto <i>with rock melon and summer berries</i>	18.5
Grilled scamorza <i>cheese salad with beef tomato, red onion and basil</i>	18.5

Mains

Aubergine Timbale , <i>grilled and baked eggplant with basil, tomato, oregano, gratinated with parmesan, mozzarella, petit rocket salad.</i>	23.5
Parpadelle Mare Monte <i>(Of the sea and mountains) fresh ribbons of pasta with beef fillet, prawns chilli, garlic, cherry tomatoes.</i>	23.5
Coconut Cream Poached Chicken Breast , <i>with bok choy, noodles and toasted peanuts.</i>	24.0
Tarakihi (En Papiotte) <i>steam baked fish fillets with basmati rice, Asian greens, lime and ginger.</i>	25.0
New Zealand Grilled Lamb Fillets <i>with ratatouille, orzo pasta and a mint, cucumber raita.</i>	25.0

Desserts

Amaretto Brûlée , <i>praline biscotti, ginger and pear gelato</i>	16.5
Chocolate Plate , <i>dark chocolate and pecan pie, milk chocolate mousse line and white chocolate ice cream</i>	16.5
Classic Summer Pudding , <i>vanilla bean and cinnamon anglaise, minted kirsch mascarpone</i>	16.5
Individual Baked Alaska , <i>Genoese sponge, fresh fruit salad ice cream baked meringue</i>	16.5
Trio Di Citron <i>glazed lemon and raspberry tart, caramelised oranges and lime parfait</i>	16.5

New Zealand Cheese Selection

Served with Fruit Relish, Assorted Crackers and Grapes

Choose From:

Kikorangi

Kapiti Cheese's award winning and long serving stunning triple cream cheese with a golden curd and rich buttery texture marbled with dense blue veining

Totara Tasty

Aged for 18-24 months this is a classic strong flavoured vintage cheddar with a crunchy texture and sharp finish. Cheddar the way they made them in the old days.

Mt Domet Double Cream Brie

Named after one of North Otago's highest mountains, this unstabilised variety is made from cow's milk with extra cream added. This has created a smooth textured cheese with a wicked rich flavour that strengthens with ageing to run at full maturity.

<i>1 Cheese Variety</i>	18.5
<i>2 Cheese Variety</i>	20.5
<i>3 Cheese Variety</i>	22.5

Wine Selection

	Glass	Bottle
Lindauer Special Reserve	10.5	42.0
Tietjen Witters Chardonnay	10.0	40.0
Pencarrow Chardonnay	11.0	42.0
Spy Valley Sauvignon Blanc	10.5	36.0
Kahurangi Sauvignon Blanc	12.5	49.0
Penfolds Koonunga Hill Autumn Riesling	13.0	50.0
Kahurangi Estate Dry Reisling	11.5	44.0
Shingle Peak Late Harvest Riesling	11.0	42.0
Rymill "The Yearling" Cabernet Sauvignon	11.5	45.0
Matua Reserve Syrah	12.5	48.0
Julicher 99 Rows Pinot Noir	16.5	64.0

Beer Selection

	Bottle
Speights Gold	7.5
Amstel Light	7.5
Macs Gold	7.5
Steinlager Pure	7.5
Heineken	8.0
Pure Blonde	8.0
Stella Artois	8.5
Espresso Coffees and Herbal Teas	5.0