

Dinner Menu

To Start

Garlic & Parmesan Ciabatta \$9.50 (V)

Seafood Chowder \$15.50

White Fish, Scallops & Prawns in a Creamy Vegetable Broth
Served with Warm Ciabatta

Crumbed Nobashi Prawns \$15.00

Lemon & Peri Peri Mayonnaise

Please see our nightly starter specials

Main Courses

Fish of the Day \$34.00

Fresh Market Fish prepared daily

Please see today's specials

Eye Fillet of Angus Beef \$37.50

Root Vegetable Gratin, Green Beans, Pancetta

Red Wine Jus

Flat Iron Steak \$32.00

(Served Medium Rare)

Truffle & Parmesan Fries, Autumn Salad

Roast Garlic Aioli

Char-Grilled Sirloin of Hawke's Bay Lamb \$35.00

Onion Purée, Roast Beetroot, Parisienne Potatoes

Feta, Toasted Seeds

Crispy Confit Duck \$33.00

Braised Puy Lentils, Venison Sausage, Wilted Greens

Aged Sherry & Rosemary Gastrique

Prosciutto-Wrapped Chicken Breast \$32.00

Stuffed with Spinach & Toasted Macadamias

Garlic Potatoes, Blue Cheese Cream Sauce

Twice-Cooked Free Range Pork Belly \$34.00

Apricot & Chorizo Stuffing, Braised Red Cabbage

Black Pudding Champ

Vegetarian Dish of the Day \$29.00

Changes daily - Please see today's specials

Desserts

\$12.50

Maple Pecan Tartlet

Vanilla Ice Cream & Maple Syrup

White Russian & Walnut Sponge

Chocolate Crèmeux, Toasted Hazelnuts

Cappuccino Ice Cream, Chocolate & Kahlua Sauce

Berry "Cheesecake"

Whipped Vanilla Crème Fraiche, Fruit Curd, Shortbread,
Blueberry Sorbet, Oat & Maple Crumble

Flourless Rich Dark Chocolate Cake

Coconut Milk Ice Cream

Gluten & Dairy Free and no added Refined Sugars!

A truly decadent yet guilt free Chocolate Cake

Lemon & Lime Madeleines

Blood Orange Mousse, Lemon Curd Ice Cream

Orange & Vanilla Syrup

Affogato

"Drowned" Vanilla Bean Ice Cream, Hot Espresso & Biscotti

Add a shot of your favourite liqueur – Extra \$5.00

Cheeseboard

Just Ewe Award Winning Sheep's Milk Farmhouse

Mahoe Cumin Gouda

Kikorangi Blue

Sun-Blushed Tomato & Olive Chutney

Quince Paste & Cheese Biscuits

\$22.00