

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 \$36.00

Dauphinoise Potatoes, Roast Vine Tomato
Red Wine Jus

Duo of Hawke's Bay Lamb \$32.00

Pressed Braised Shoulder & Smoked Sirloin
Pomme Purée, Mint & Rosemary Sauce

Confit of Duck \$33.00

Wilted Greens, Pearl Barley & Wild Mushrooms

Corn-Fed Chicken Breast \$28.50

Crispy Prosciutto, Mac n' Triple Cheese

Twice-Cooked Pork Belly \$32.00

Kumara & Apple Tarte Tatin

Vegetarian Dish of the Day \$29.00

Changes daily - Please see today's specials

All main courses served with seasonal vegetables

Desserts

\$12.50

Maple Pecan Tartlet

Vanilla Bean Ice Cream & Maple Syrup

Crème Caramel

Baked Vanilla Custard & Caramel Sauce

Lemon Curd Tartlet

Lime Sorbet & Orange Syrup

Flourless Rich Dark Chocolate Cake

Kerikeri Blueberries & Coconut Milk Ice Cream

Gluten & Dairy Free and no Refined Sugars!

If there is such a thing as a healthy chocolate cake, then this is it.

Affogato

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

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

Cheeseboard

Three Cheeses, Sun-Blushed Tomato & Olive Chutney

Cheese Biscuits

\$18.00

Planning a party? We have 25 years of event catering experience.
Please ask for more information.