

## Lunch Menu

**Garlic & Parmesan Ciabatta** \$9.50 (V)

**Seafood Chowder** Small \$15.50 Large \$25.00

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

**Vineyard Platter**

\$48.00 (For two to Share)

Home-Smoked Fish, Crumbed Prawns, Cured Meats  
Local Cheeses, Olives, Pickled Vegetables, Warm Breads & Dips

**Fish of the Day** \$34.00

Fresh Market Fish prepared daily  
Please see today's specials

**Eye Fillet of Angus Beef** \$36.00

Potato Gratin, Horseradish Yorkshire Pudding  
Red Wine Jus

**Duo of Hawke's Bay Lamb** \$33.00

Pressed Braised Shoulder & Smoked Sirloin  
Carrot & Parsnip Purées, Root Vegetables, Mint & Rosemary Sauce

**Crispy Duck Leg** \$33.00

With a Duck & Orange Tartlet & Wilted Greens

**Pan-Roast Venison Rump** \$28.50

Confit Sweet Potato, Beetroot, Juniper Infused Jus

**Twice-Cooked Pork Belly** \$32.00

Garlic & Herb Sauté Potatoes & Caramelised Apple Sauce

**Vegetarian Dish of the Day** \$29.00

Changes daily - Please see today's specials

**Kids Menu** \$12.50

(Under 12's)

Crumbed Dory Fillet & Fries  
Chicken Schnitzel & Fries

## 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.