

# 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

