

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

Duck Fat Chips, Vine-Ripened Tomatoes
Green Peppercorn Sauce

Dukkah-Crusted Sirloin of Hawke's Bay Lamb \$33.00

Lamb & Rosemary Croquettes, Aubergine Purée
Pickled Vegetables

Crispy Confit Duck \$32.00

Vietnamese Salad, Rice Noodles, Crispy Shallots
Peanuts, Chilli, Lime & Palm Sugar Dressing

Breast of Corn-Fed Chicken \$29.50

Tarragon and Smoked Ham Mousseline
Orzo & Wild Mushroom Risotto

Twice-Cooked Rolled Pork Belly \$31.00

Black Pudding, Spring Onion Mash, Granny Smith Purée

Vegetarian Dish of the Day \$29.00

Changes daily - Please see today's specials

Desserts

\$12.50

Maple Pecan Tartlet

Vanilla Bean Ice Cream & Maple Syrup

Orange & Cardamom Panna Cotta

Pistachio Praline & Candied Orange

Lemon Curd Tartlet

Lime Sorbet & Mini Meringues

Flourless Rich Dark Chocolate Cake

Local Strawberries & Coconut Milk Ice Cream

Gluten & Dairy Free and no added Refined Sugars!

A truly decadent yet guilt free Chocolate Cake

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

