

# 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, Roasted Portobello Mushrooms  
Vine-Ripened Tomato, Red Wine Jus

**Moroccan-Spiced Sirloin of Hawke's Bay Lamb** \$33.00

Puy Lentils, Summer Vegetables & Pomegranate Jus

**Crispy Confit Duck** \$32.00

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

**Prosciutto-Wrapped Chicken Breast** \$33.50

Stuffed with Spinach & Macadamias  
Garlic Potatoes, Blue Cheese Cream Sauce

**Twice-Cooked Rolled Pork Belly** \$31.00

Grain Mustard Mash, Honey & Almond Glazed Carrots  
Roasted Apples

**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

### Summer Plum Trifle

Black Doris Plums, Plum Jelly, Almond Sponge  
Amaretto Custard, Chantilly Cream

### Rosé Poached Pear

Maple & Walnut Mascarpone  
Anzac Biscuits & Pear Syrup

### 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

