

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

Venison, Bacon & Blue Cheese Burger \$29.50

Kumara Wedges, Char-Grilled Vegetables
Beetroot Relish & Aioli

Trio of Free-Range Pork \$31.00

Pulled Shoulder, Herb-Roast Fillet, Maple-Glazed Kassler
Smashed New Potatoes, Apple Brandy Sauce

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

Cardamom Panna Cotta

Pistachio Praline, Mango Coulis

Lemon & Lime Posset

Mandarin Compote, Ginger Snaps

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