

# 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 & Wasabi 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, Peas, Beans & Bacon

Roasted Mushrooms, Red Wine Jus

**Pressed Shoulder of Hawke's Bay Lamb** \$31.00

Leek and Potato "Risotto"

Lamb & Rosemary Jus

**Twice-Cooked Sticky Duck** \$32.00

Moroccan Couscous, Sweet and Sour Plum Sauce

**Game Pie** \$28.50

Venison, Rabbit & Wild Goat, Red Wine & Thyme Gravy

Smoked Butter Mash & Braised Red Cabbage

**Slow-Roast Rolled Pork Belly** \$32.00

Butternut Purée, Roast Autumn Vegetables

Cider & Apple 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

### Hot Cross Bread & Butter Pudding

Cinnamon-Spiced Apple, Crème Anglaise

### Lemon Curd Tartlet

Lime Sorbet & Orange Syrup

### Flourless Dark Chocolate & Coconut Cake

Tropical Fruit Salsa & 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

Planning a party? We have 25 years of event catering experience.  
Please ask for more information.