

BRUNCH

Served from 11am - 1pm

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| The Benedicts Poached Eggs, Toasted English Muffin, Buttered Spinach, Homemade Hollandaise & Your Choice of: - Bacon - Salmon - Mushroom -V- | 17 | Salmon Bagel Cured New Zealand Salmon served with Cream Cheese on a Toasted New York Style Bagel | 12 |
| Fruity Pancakes Mixed Berry Pancakes with Chantilly Cream and Maple Syrup | 15 | The Works Full English with NZ Sausages, Smoked Bacon, Hash Browns, Baked Beans, Poached Eggs, Mushrooms, Grilled Tomato & Toasted Ciabatta | 20 |

LIGHT BITES

Served from 11.30am until Close

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| Bruschetta -vg- Cherry tomatoes, Red Onion, Basil Leaves, Extra Virgin Olive Oil | 9 | Soup of the Day -gfo-v- Chef's Homemade Soup of the day served with Toasted Ciabatta | 13 |
| Garlic Ciabatta -v- Parmesan and Garlic Herb Toasted Ciabatta Loaf with pesto & balsamic vinegar dip, for 2 or 4 people | 10/18 | Lamb Croquettes Homemade Lamb and Kumara Croquettes served with Pea & Mint Compote | 12 |
| Green Lipped Mussels -gfo- NZ Mussels, White Wine Cream Sauce, Baby Spinach and toasted Ciabatta | 19 | Charred Dukkah Flatbread -vg- Homemade Flatbread served with Roasted Baby Veg and Hummus | 10 |
| | | Seafood Chowder Homemade Creamy Soup with Mussels, Shrimp, Squid and Toasted Ciabatta | 18 |

MAIN EVENT

Served from 11.30am until Close

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| Hereford Beef Sirloin 200g -gfo- Locally sourced New Zealand Beef finished in Garlic Butter with Fries & Salad | 24 | Bangers & Mash -gf- 2 NZ Pork Sausages with Truffle Mash, Buttered Greens & Red Onion Gravy | 18 |
| Hereford Beef Ribeye 250g -gfo- Locally sourced New Zealand Beef finished in Garlic Butter with Fries & Salad | 34 | Butternut Squash Risotto -v-gf-vgo- Hearty traditional Risotto with Roasted Butternut Squash, Toasted Pumpkin Seeds & Parmesan | 19 |
| Winter Warmer Pies Handmade Pies served with Truffle Mash, Buttered Greens & Red Onion Gravy - Beef & Ale - Lamb Shank | 19 | Prime Burgers All burgers are served with Cos Lettuce, Tomato, Onion & Fries with Tomato & Aioli to dip - New Zealand Beef Burger with Bacon, Cheese & Tomato Relish - BBQ Pulled Pork Shoulder & Homemade Slaw - Crumbed Chicken with Bacon, Cheese & Sriracha Aioli - Smoked Portobello Mushroom with Blue Cheese Sauce -v-vgo- | 24 |
| Fish & Chips Beer Battered Monkfish served with Fries, Tartare Sauce & Salad | 24 | | |
| Chicken Carbonara Traditional Fettucine served with Chicken, Mushroom, Bacon, White Wine Sauce & Parmesan | 26 | | |
| Venison Ragout -gf- Homemade Traditional Stew with Venison Strips, served with Buttered Greens & Truffle Mash | 19 | Grilled Salmon -gf- Fresh South Island Salmon with Lemon Butter, Garlic New Potatoes and Chunky Fennel Dressing and Capers | 37 |

SALADS

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| Blue Cheese, Pear & Walnut Salad -gfo-v- Mixed Leaves, Blue Cheese, Candied Walnuts, Kumara Ribbons & Fresh Pear | 18 | Winter Vegetable Salad -gf-v-vgo- Roasted Pumpkin, Heirloom Carrot, Halloumi, with Watercress, rocket leaves and Honey & Mustard Dressing | 18 |
| Chicken Caesar Salad -gfo- Bacon Lardons, Garlic Croutons, Parmesan, Poached Egg & Chicken | 19 | | |

CHEF'S SPECIALTIES

Served from 5:00pm until Close

All our steaks are 100% grass fed, free range NZ Hereford Beef

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| Hereford Eye Fillet 200g -gf- A premium cut saturated with bold flavour that is well known for its tenderness | 39 | Southland Otago Lamb Rack (Beef & Lamb Award 2019) Dukkah crusted Kumara, Mint Yoghurt, Candied Walnut, Caramelised Pear & Red Wine Jus | 46 |
| Ribeye 400g -gf- Well known for its rich and full flavour with prominent natural marbling | 42 | Venison Ribs -gfo- Succulent ribs with Garden Salad, Fries & Homemade BBQ Sauce | 35 |
| Flintstone 500g -gf- Impressive, rich and full flavoured ribeye served on the bone | 42 | Pan Seared NZ Salmon Lemon Butter Seared Salmon with Garlic New Potatoes & Chef's Homemade Chunky Fennel Dressing | 37 |
| Fillet Mignon -gf- Our tender and succulent eye fillet wrapped in streaky bacon | 42 | Chicken Roulade Thigh stuffed with Sundred Tomato, Feta and Pinenuts, wrapped in Prosciutto. Served with New Potatoes and Red Pepper Coulis | 33 |
| <u>All the above is served with potato gratin and homemade garlic butter</u> | | | |
| Surf & Turf -gf- (Beef & Lamb Award 2019) Eye Fillet with Truffle Mash, Garlic Prawns, Prosciutto wrapped Green Beans & Red Wine Jus | 45 | Confit Pork Belly -gf- Roasted to finish Crispy Pork Belly served with Celeriac Puree, Crushed New Potatoes, Roasted Veg & Red Wine Jus | 33 |
| Oysters -gfo- New Zealand's Famous Bluff Oysters in your choice of three ways: - Natural with Lemon & Vinegar - Tempura with Lemon & Vinegar - Kilpatrick with Bacon, Worcester Sauce & Lemon | 25/49 | | |

KIDS MENU

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| Fish & Chips A Simple Classic with Monkfish, Fries, Salad & Tomato Sauce | 12 | Bangers & Mash -gf- New Zealand Pork Sausage with Creamy Mash & Red Onion Gravy | 12 |
| Chicken Tenders & Fries Crispy Chicken served with Fries, Salad & Tomato Sauce | 12 | Mac 'N' Cheese -v- Homemade Mac 'N' Cheese with Veg & Garlic Bread | 12 |

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| DIETARIES |
| GF - Gluten Free |
| GFO - Gluten Free Option |
| V- Vegetarian |
| VG - Vegan |
| VGO - Vegan Option |

We also have a great range of local and international craft beers, a fantastic offering of New Zealand's finest wines, classic cocktails & the best lakeside & sunset view from our floor to ceiling glass fronted window! Come find us upstairs!