

## TO START

<b>MARINATED OLIVES -V-</b> Ciabatta, Petite Salad	12
<b>TOASTED CIABATTA BREAD WITH GARLIC AND CHEESE FOR 2 OR 4 -V-</b> Parmesan, Garlic Herb Butter	11/19

## ENTREES

<b>SOUP OF THE DAY</b> Today's creation served with Ciabatta -GFO-	14/18
<b>SEAFOOD CHOWDER</b> Creamy Soup with Fresh NZ Seafood served with Ciabatta	17/26
<b>LIME &amp; CHILLI PRAWNS -GF-</b> Vermicelli Rice Noodle salad (cold), Sesame Seeds & Toasted Cashews	22
<b>GREEN LIPPED MUSSELS -GFO-</b> White Wine Cream Sauce with Fresh Greens & Toasted Ciabatta	16/24

## SALADS

<b>Roasted Vegetable Salad -V GF-</b> Quinoa, Toasted Pumpkin Seeds, Mint Yoghurt & Cucumber Ribbons	17/24
<b>Blue Cheese Pear &amp; Walnut Salad -V GF-</b> Gorgonzola, Toasted Walnuts & Fresh Pear & Kumara Ribbons	17/24
<b>Warm Chicken Salad -GF-</b> Confit Beetroot, Parmesan and Bacon, Herb Vinaigrette	16/23
<b>Fresh Garden Salad -V GF-</b> Herb Vinaigrette, Cherry Tomato, Kumara Crisps	9/16

*All prices include GST (vat) but exclude Tips & Gratuities. A 15% surcharge may be added on NZ public holidays*

# PRIME CUTS

100% NEW ZEALAND HEREFORD BEEF

GRASS FED ON THE LUSH GREEN PASTURES OF FREE-RANGE FARMS, HUNG FOR SIX WEEKS

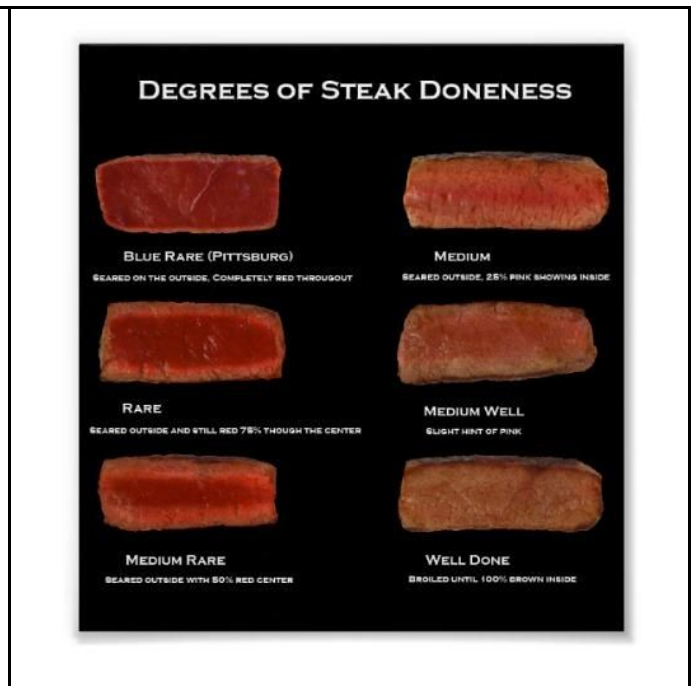
OUR BEEF IS NATURALLY LEAN, CONSISTENTLY TENDER & SUCCULENT

<b>EYE FILLET</b>	<b>200g 36.50</b>
A premium cut saturated with bold flavour & fantastic melt-in-mouth tenderness	
<b>RIBEYE</b>	<b>250g 29.50</b>
A superb cut that showcases prominent natural marbling	<b>400g 39</b>
For full rich flavour and tenderness	
<b>FLINTSTONE STEAK</b>	<b>500g 39.50</b>
Prime Ribeye on the Bone	
<b>FILLET MIGNON</b>	<b>200g 38.50</b>
Premium Eye Fillet wrapped in Streaky Bacon	

<b>SURF AND TURF -GF-</b>	<b>NZ Beef &amp; Lamb award winner 2019</b>	<b>45</b>
Eye Fillet w Truffle Mash, Garlic Prawns, Prosciutto Green Beans & Red Wine Jus		

**ALL STEAKS (except Surf & Turf) ARE SERVED WITH POTATO GRATIN AND GARLIC BUTTER -GF-**

<p><b>PREMIUM SAUCES \$3 -GF-</b></p> <p>MUSHROOM PEPPERCORN RED WINE JUS HORSERADISH</p> <p><b>MUSTARDS \$2</b></p> <p>MILD ENGLISH SEEDED DIJON</p>
---



# MAIN COURSE

<b>SOUTHLAND-OTAGO LAMB RACK</b> <i>(NZ Beef &amp; Lamb award winner 2019)</i> Dukkha Crusted Kumara, Buttered Spinach, Candied Pear & Red Wine Jus	46
<b>ORA KING SALMON</b> Beetroot Couscous, Balsamic Glaze	37
<b>FIORLAND VENISON</b> -GF- Balsamic Beetroot, Gorgonzola, Portobello Mushroom, Baby Spinach, Red Wine Jus	38
<b>PORK RIBS</b> -GF- Mustard & Bourbon Barbeque Glaze, Hand cut Fries & Salad	35
<b>PROSCIUTTO WRAPPED CHICKEN BREAST</b> -GF- Capsicum Coulis, Garlic Potatoes, Lemon Thyme Butter	32
<b>FETTUCINE CARBONARA</b> Free Range chicken, Mushroom & Bacon, White Wine Cream Sauce	29
<b>WILD MUSHROOM RISOTTO</b> -V GF- Parmesan & Truffle Oil	28

PLEASE ADVISE YOUR WAIT STAFF OF ANY DIETARY REQUIREMENTS

## SIDE DISHES

		Small	Large
Broccoli, Lemon Butter, Toasted Almonds	GF	9	15
Honey Roasted Carrots	GF	8.50	15
Seasonal Vegetables	GF	9	15
Truffle Mash	GF	8.50	N/A
Fries & Aioli		8.50	15
Duck Fat Potatoes	GF	8.50	15
Garlic Prawns	GF	9(5)	17(10)
Fresh Green Garden Salad	GF	9	16
Bowl of Rice	GF	6	10

# DESSERTS

<b>PASSIONFRUIT &amp; WHITE CHOCOLATE CHEESECAKE</b>	<b>14.50</b>
Vanilla Crumb Base & Passionfruit Coulis	
<b>KAHLUA CRÈME BRULEE</b>	<b>12.00</b>
Orange & Almond Biscotti & Berry Compote	
<b>CHOCOLATE AND RASPBERRY TORTE -GFO-</b>	<b>14.50</b>
Chocolate & Almond Base, Frangelico & Chocolate Mousse, Raspberry Gel & Chocolate Fondant	
<b>SORBET – Lemon &amp; Lime</b>	<b>12.00</b>
<b>AFFOGATO -GF-</b>	<b>10.00</b>
Vanilla Ice Cream, Espresso Coffee	
Add your choice of Liquor (Baileys, Kahlua, Drambuie, Grand Marnier)	<b>5.50</b>
<b>CHEESE BOARD</b>	<b>24.00</b>
Chef's Selection	
Gorgonzola Blue, Triple Cream Brie, Pear, Walnut, Quince Paste & Crackers	

---

## PORT AND DESSERT WINE -60 ml serve-

Cockburn's Fine Tawny Port	<b>9.00</b>
Dows Fine Tawny port	<b>10.00</b>
Gibbston Valley Late Harvest Riesling	<b>12.00</b>
<b><u>COFFEE &amp; TEA</u></b>	
Espresso, Macchiato, Long Black	<b>4.00</b>
Flat White, Cappuccino, Latte, Mochaccino, Hot Chocolate	<b>4.50</b>
See our Tea Selection in the Drinks List	<b>5.00</b>
Liqueur Coffee	<b>12.50</b>