

ENTREES

MARINATED OLIVES -V- Ciabatta, Petite Salad	12
TOASTED CIABATTA LOAF -V- Parmesan Cheese, Garlic Herb Butter for 2 or 4	11/20
BRUSCHETTA -Vegan- Tomato Concasse, Red Onion, Basil Leaves, Extra Virgin Olive Oil	8
SOUP OF THE DAY Today's creation served with Ciabatta -GFO-	14
SEAFOOD CHOWDER Creamy Soup with Mussels, Shrimp & Squid served with Ciabatta	18/26
GREEN LIPPED MUSSELS -GFO- One Dozen NZ Mussels, White Wine Cream, Baby Spinach & Ciabatta	24
VINE RIPENED TRUSS TOMATOES -Vegan- Confit tomatoes with Vegan Mozzarella, Crostini and Balsamic Glaze	16
ANTIPASTO <i>for two</i> Pickles, Cured Meats, Crackers & Condiments	35

SALADS

Quinoa & Vegetable Salad -GFO-V- Orange infused Quinoa, Toasted Pumpkin Seeds, Mint Yoghurt & Cucumber Ribbons	17
Blue Cheese Pear & Walnut Salad -GFO-V- Gorgonzola, Candied Walnuts, Fresh Pear & Kumara Ribbons	17
Chicken Salad -GFO- Feta, Sundried Tomato, Bacon Lardons, Mixed leaves and Herb Vinaigrette	17
Cauliflower Salad -GFO-Vegan Dry rubbed Cauliflower popcorn, Pumpkin Seeds, Dried Apricot, Ribbon Veg	19
Fresh Garden Salad -GFO-V Herb Vinaigrette, Cherry Tomato, Kumara Crisps	9

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

HEREFORD EYE FILLET

200g 39

A premium cut saturated with bold flavour & fantastic melt-in-mouth tenderness

RIBEYE

250g 33

A superb cut that showcases prominent natural marbling

400g 42

For full rich flavour and tenderness

FLINTSTONE STEAK

500g 42

Prime Ribeye on the Bone

FILLET MIGNON

200g 42

Premium Hereford Eye Fillet wrapped in Streaky Bacon

SURF AND TURF -GF-

NZ Beef & Lamb award winner 2019

45

Eye Fillet w Truffle Mash, Garlic Prawns, Prosciutto Green Beans & Red Wine Jus

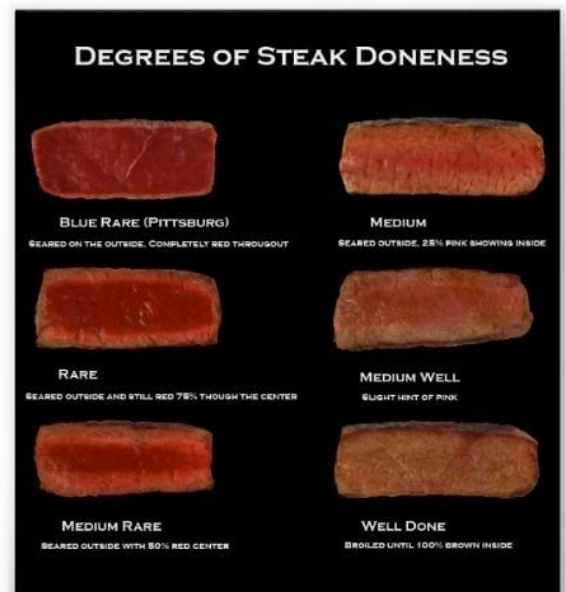
ALL STEAKS (except Surf & Turf) ARE SERVED WITH POTATO GRATIN AND GARLIC BUTTER -GF-

PREMIUM SAUCES \$3 -GF-

MUSHROOM
PEPPERCORN
RED WINE JUS

MUSTARDS \$2

MILD ENGLISH
SEEDED
DIJON



MAIN COURSE

SOUTHLAND-OTAGO LAMB RACK <i>(NZ Beef & Lamb award winner 2019)</i>	46
Dukkha Crusted Kumara, Mint Yoghurt, Candied Walnut, Caramelised Pear & Red Wine Jus	
ORA KING SALMON	37
Beetroot & Caper Israeli Couscous, Cucumber Ribbons, Lemon Butter, Balsamic Glaze	
VENISON RIBS <i>-GFO-</i>	35
Orange & Herb Slaw, Garlic Potatoes, House Made BBQ Sauce	
CHICKEN ROULADE <i>-GFO-</i>	33
Filled with Sundried Tomato, Feta and Pinenuts w New Potatoes & Lemon Thyme Butter	
FETTUCINE CARBONARA	29
Free Range Chicken, Mushroom & Bacon, White Wine Cream Sauce & Parmesan	
WILD MUSHROOM RISOTTO <i>-GFO-V</i>	28
Wild Mushrooms, White Wine, Parmesan & Truffle Oil	

PLEASE ADVISE YOUR WAIT STAFF OF ANY DIETARY REQUIREMENTS

SIDE DISHES

		Small	Large
Broccoli, Lemon Butter, Toasted Almonds	GFO	9	15
Honey Roasted Carrots	GFO	8.50	15
Seasonal Vegetables	GFO	9	15
Fries & Aioli		8	15
Duck Fat Potatoes	GFO	8.50	15
Garlic Prawns	GFO	9(4)	18(9)
Fresh Green Garden Salad	GFO	9	16

DESSERTS

PASSIONFRUIT & WHITE CHOCOLATE CHEESECAKE 14.50

Chantilly Cream & Passionfruit Coulis

KAHLUA CRÈME BRULEE 12.00

Orange & Almond Biscotti & Berry Compote

BLACK DORIS PLUM PANACOTTA -GFO-Vegan 14.50

With Raspberry Coulis and Pistachio Crumb

SORBET

Sorbet with Dehydrated Fruit 12.00

AFFOGATO -GFO- 10.00

Vanilla Ice Cream, Espresso Coffee

Add your choice of Liquor (Baileys, Kahlua, Drambuie, Grand Marnier) 5.50

PORT AND DESSERT WINE -60 ml serve-

Cockburn's Fine Tawny Port 9.00

Dows Fine Tawny port 10.00

Gibbston Valley Late Harvest Riesling 12.00

COFFEE & TEA

Espresso, Macchiato, Long Black 4.00

Flat White, Cappuccino, Latte, Mochaccino, Hot Chocolate 4.50

See our Tea Selection in the Drinks List 5.00

Liqueur Coffee 12.50