

Entrees

Wholemeal dinner rolls w garlic butter	8.50
New seasons whitebait Fritters (GF) watercress aioli, petite salad	16.50
Thick and Creamy Seafood Chowder potato, fresh fish, salmon, mussels shrimp, garlic toast	14.50
Truffled Mushroom and Chicken Liver Pate red onion marmalade, Falwasser crackers	14.50
Roasted Beetroot Salad (GF) rocket, fennel, orange, feta, toasted hazelnut vinaigrette	14.50
Crisp Fried Buffalo Wings with BBQ aioli	13.90
Panko Crumbed Coromandel Scallops (9 pcs) with tartare, petite salad	18.50

Although we do our best to satisfy the requirements of guests with allergies, we are not a gluten or allergen free facility.



Dinner

Double Baked BBQ Pork Spare Ribs (GF) hand cut fries and garden salad	26.90
Tempura Battered Fish hand cut chips, Tartare and salad greens	25.50
250g Silver Fern Farm Reserve Eye Fillet (GF) potato gratin, spinach, red onion, blue cheese, Parma ham & truffled mushrooms	35.50
Confit Duck Leg (GF) sweet potato, Shanghai, fennel, red onion orange and Morello cherry glaze	28.50
Crispy Skinned Salmon (GF) crushed new potatoes, courgettes, beans, cherry tomatoes, orange and olive Beurre blanc	31.50
Medium Rare Venison Medallions almond crusted kumara, prosciutto, savoy cabbage, port wine jus	32.50
280g Beef Striploin (GF) sweet chilli and garlic prawns, hand cut fries, salad greens	31.50
Tandoori Chicken vegetable curry served with rice and Naan bread	26.50
Vegetarian Curry (V) served rice and Naan bread	22.50
Hot honey chicken salad, mixed greens, cashew and crispy noodles	20.00

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