



## entrées

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Bread selection with olive oil and dip	\$8
Chef's soup of the day served with crusty bread	\$9
Fresh Large Clevedon Coast oysters served either natural with a soy & lemon vinaigrette or tempura battered with a wasabi infused aioli	\$18 (6) \$34 (12)
Spiced laksa with garlic prawns, bean sprout chilli & coriander salad Wine - Pinot Gris	\$12
Pan seared New Zealand scallops with cauliflower purée, pickled radish, baby watercress, avocado oil & lime dressing Wine - Sauvignon Blanc	\$15
Fried Zany Zeus Haloumi, pickled red onion filo parcel, toasted sesame toasted pine nuts, honey comb, rocket leaves & Cabernet Sauvignon dressing Wine - Cabernet Sauvignon	\$13
Duo of market fish cerviche & cured Akaroa salmon, tomato & caper salad, ginger pearls Wine - Riesling / Gewürztraminer	\$16
Crispy free range Harmony pork belly with chorizo potato mash, smoked capsicum & fennel salad & a red onion & Horopito relish Wine - Chardonnay	\$13
Confit of Cambridge duck leg, vegetable ragout, tempura battered Inari pocket, sherry oyster mushrooms, Mizuna tossed in pomegranate & Yuzu dressing Wine - Pinot Noir	\$14



mains

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Pan roasted free range Harmony pork fillet, cured salted crackle, kumara mash, steamed brocolini, apple & red pepper chutney \$29  
Wine - Pinot Gris

Crispy seared market fish, pumpkin and seafood risotto, courgette ribbons, sango leaves & avocado lime dressing \$31  
Wine - Sauvignon Blanc

Pan roasted Akaroa salmon with tofu lemongrass crust, baby carrots, wok fried bok choy, Yuzu & burnt butter hollandaise \$32  
Wine - Chardonnay

Charred beef fillet, swede & celeriac gratin, crispy mushrooms \$38  
aubergine relish, creamed leeks & olive powder  
Wine - Pinot Noir

Golden beetroot, sautéed red cabbage, ginger and goat's cheese risotto filled Inari pockets, pear & mustard salad, pomegranate dressing \$27  
Wine - Pinot Gris

Pan seared Cambridge duck breast, sautéed spinach, mushroom linguini, shaved parmesan, orange & chard salad, toasted macadamia \$36  
Wine - Pinot Noir / Zinfandel

Char grilled chicken & vegetable brochettes, baby potatoes, green leaf salad & Pecorino cheese \$29  
Wine - Sauvignon Blanc

Pan roasted lamb rump, butter poached parsnip, baby spinach salad, tamarind aioli, parsnip crisps \$30  
Wine - Pinot Noir

sides

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green leaf salad with Pecorino cheese	\$6.5
chunky steak fries with aioli	\$6.5
steamed vegetable of the day with olive oil	\$6.5
baby potatoes with flaky sea salt & thyme	\$6.5



## desserts

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Banana & butterscotch empanada, ginger nut ice cream & ginger date dust Wine - Botrytis Semillon	\$13
Valrhona Noir orange chocolate délice, orange zest, vanilla bean ice cream, citrus marshmallow, sesame & cocoa nib praline Wine - Noble Riesling	\$15
Fresh summer berries, verjuice lemon zest, meringue crisps & mascarpone Wine - White Diamond	\$15
Coconut lime brulée, toasted coconut, macadamia wafers Cognac - Vanilla Cognac	\$12
Ice cream and sorbet selection of the day	\$12
Selection of New Zealand cheeses served with a mini loaf, oat crumbles and macerated figs Port - 12-20 year tawny	\$17 One \$29 Two
Handmade petit fours with mulled wine	\$12
Dom pedro - premium Irish whiskey blended with vanilla bean ice cream served with shaved chocolate	\$13