

DINNER MENU

ENTRÉES

GF	Crayfish and crab bisque	\$15.00
DF	Sautéed scallops on roasted garlic and parsley purees on udon noodles	\$15.00
GF	Seared venison on mesclun with sour cream and onion chilli jam	\$15.00
GF, DF	In-house manuka smoked salmon with ginger confit, aioli and leafy greens	\$15.00
٧	Golden kumara gnocchi on a rocket salad topped with pesto and shaved parmesan	\$15.00
٧	Garlic bread loaf	\$9.50
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	MAINS	
GF	Oven baked lemon, oregano chicken, feta cheese on grilled kumara	\$29.50
GF	Grilled rosemary and anchovy lamb loin, wilted roquette leaves, crispy capers and parmesan	\$29.50
DF	Twice baked duck, oriental spices, orange with oyster mushroom, bok choy and its own jus	\$29.50
DF	Grilled Sicilian salmon, garlic and lemon chive crust with a citrus beurre blanc	\$29.50
GF, DF	Seared ribeye on bacon, potato rosti with trio mushroom jus	\$29.50
GF	Chargrill venison with worcestershire, honey glaze and roasted parsnip	\$29.50
٧	v Vegetarian dish of the day Please ask your server	
	SIDES	
	All mains over the autumn period will be served with a complimentary side salad, dressing and potatoes of the day.	
	Steamed vegetables	\$5.00
	Steamed rice	\$5.00
	Fries	\$5.00



DESSERTS

	Coconut macaroons, chocolate ice cream with crème anglaise				
	Baked boysenberry cheesecake with berry coulis			\$12.50	
GF	Orange almond cake with Grand N	nel sauce	\$12.50		
	Trio of New Zealand cheeses with crackers				
	COFFEE Soya: add 50c extra, Syrups (caramel, hazel and vanilla): add 50c extra				
	Latte	\$4.50	Long black	\$4.00	
	Cappuccino		Mocha		
	Chai latte				
	Flat white	\$4.50	Hot chocolate		
	TEA				
	English breakfast	\$3.00	Chamomile	\$3.00	
	Green tea with lemon		Green tea		
	Earl grey	\$3.00	Peppermint		
	LIQUOR COFFEE				
	Irish coffee	\$13.50	French coffee	\$13.50	
	Jamaican coffee		Special hot chocolate (Kahlúa or Baileys)	\$13.50	