

Dinner Winter 2017

STARTERS

BAKED BREAD w homemade dips ~~\$8.00~~ **\$10.00**

GARLIC BREAD **\$8.00**

TOMATO & RED PEPPER SOUP

w sour cream and warm bread **\$14.00**

BEETROOT CARPACCIO

w goat cheese spring roll, onion marmalade **\$18.00**

PEAR & WALNUT SALAD ☉

w blue cheese, pears, walnuts **\$18.00**

CRUMBED PRAWNS

w pickled ginger, goma wakame, kewpie sauce **\$18.00**

NZ GREEN LIPPED MUSSELS

w chilli, garlic, parsley, white wine, cream, bread **\$18.00**

GRILLED BEEF SALAD

w roasted peanuts, chilli jam **\$20.00**

GF/DF

MAINS

CAESAR SALAD

w parmesan, bacon, poached egg, anchovies (optional) **\$18.00**

Add chicken **\$22**

LAMB SHANK ☉

w minted peas, truffled mash, vine ripened tomatoes, jus **\$30.00**

VENISON OSSO BUCCO ☉

w potato rosti, charred onions, baby leeks, jus **\$30.00**

FREE RANGE CHICKEN BREAST ☉

w saffron risotto, vine ripened tomatoes, broccolini, jus **\$32.00**

BEEF EYE FILLET ☉

w potato rosti, creamed spinach, vine ripened tomatoes, jus **\$38.00**

FRESH FETTUCINE

w roasted vegetables and cream sauce **\$24.00**

IKAN BAKAR ☉

oven roasted whole flounder *w* Malaysian spices, rice **\$32.00**

CURRY OF THE WEEK

check the specials board or ask our wait staff

DESSERT

COCONUT & KAFFIR LIME PANNA COTTA

w mango gelee \$15.00 ☺

APPLE & RHUBARB CRUMBLE

w frozen yoghurt, berry compote \$16.00

CHOCOLATE MOUSSE CAKE

w raspberry sauce \$15.00

SELECTION OF ICE CREAMS & SORBETS \$12.00

NZ CHEESE BOARD (For Two)

award winning cheeses from around NZ w quince, fruits, nuts, crackers
\$25.00

Port

		Bottle	Glass
Tawny	Barros, <i>Oporto Portugal</i>	62.00	13.00
10yr	Barros, <i>Oporto Portugal</i>	75.00	16.00
20yr	Barros, <i>Oporto Portugal</i>	120.00	19.50

Dessert Wine

		Bottle	Glass
2012	Villa Maria Reserve Noble Riesling 375ml <i>Marlborough, NZ</i>	58.00	13.50