

Entrée

Chicken liver Parfait with ciabatta crostini & house chutney.

Seventeen dollars

Crusty Bruschetta with courgette & mint finished with goats cheese feta.

Thirteen dollars fifty

Daily Soup made fresh daily by our chef.

Fifteen dollars fifty

Pan Seared Prawns served on ciabatta Bruschetta
with smoked paprika & sweet chilli beurre blanc.

Nineteen dollars

Kenepuru Mussels steamed in a Thai style broth served with crusty baguette.

Seventeen dollars

MAINS

Beef eye fillet rolled in prosciutto, served with a potato galette, roasted beetroot and
finished with horseradish cream.

Thirty two dollars fifty

Crispy Skinned Marlborough Salmon brushed with kecap manis & served with a new
seasons potato and baby spinach salad.

Twenty five dollars fifty

BBQLamb Rack served on kumara gratin with crispy ginger finished with a horopito
jus.

Thirty one dollars

Chicken Coq au Vin chicken thigh marinated with red wine, mushrooms & garlic served
on pommes puree with confit shallots.

Thirty dollars

SIDES

New Potatoes drizzled with olive oil

Rocket & Parmesan Salad

Chunky fries with garlic aioli and tomato sauce

Creamy Mash

All sides six dollars fifty

Vegetarian options available on request

DESSERTS

Chocolate Fondant with tamarillo compote & whipped mascarpone.

Fifteen dollars

Frangelico Iced Soufflé with traditional biscotti.

Thirteen dollars fifty

Orange & Ginger cheesecake with mascarpone an orange jus and ginger biscuit base.

Thirteen dollars

Cheese Platter selection of three Puhoi cheeses served simply with a homemade fruit paste, oatcakes and falwasser crisp bread.

Nineteen dollars