



## ENTREE

<b>Soup of the Day</b>	<b>\$15</b>
<b>Seafood Laksa (DF/GF)</b> Spicy aromatic noodle soup with coconut milk, prawns, calamari and mussels	<b>\$16</b>
<b>Warm Winter Salad (GF)</b> Watercress with warm haloumi cheese, crispy carrots, orange, cucumber, cherry tomatoes and radish	<b>\$17</b>
<b>Chicken Parfait (GF)</b> Homemade chicken liver served on gluten free bread with cranberry butter	<b>\$18</b>
<b>Coromandel Green Lipped Mussels</b> Herb crumbed mussels served with chipotle mayonnaise and mixed garden salad	<b>\$20</b>
<b>Panzanella (Vegan)</b> Classic italian salad with arugula, avocado, cucumber, onion, tomato, corn and croutons, drizzled with housemade dressing	<b>\$18</b>

## MAINS

<b>South Island Venison (GF)</b> Grilled venison loin on broccoli puree with braised fennel and red wine jus	<b>\$37</b>
<b>Pan Seared Duck Breast (GF)</b> Served on a parsnip puree, paired with broccolini and cranberry compote	<b>\$39</b>
<b>Roasted Stuffed Poussin (GF)</b> With nourishing glazed root vegetables and lemon, thyme butter sauce	<b>\$38</b>
<b>Aubergine Parmigiana (Vegan)</b> Sumptuous vegan casserole with dairy free mozzarella and basil pesto	<b>\$32</b>
<b>Herb Crusted Lamb Chops</b> Rosemary and thyme crumbed lamb chops, accompanied by couscous, green peas, and mint jus	<b>\$39</b>
<b>Chateaubriand Steak</b> Filet mignon served with creamed spinach, yorkshire pudding and topped with chateaubriand sauce	<b>\$39</b>
<b>Pork Belly Confit (GF)</b> Served with fruity celeriac and apple cake, green pea puree with plum relish	<b>\$36</b>
<b>Fishermen's Boat (serves 2)</b> Creamy seafood thermidor with green lipped mussels, fish, calamari, prawns, slipper lobster and local oysters accompanied by kumara wedges, homemade chutney, aioli and garden salad (No discounts apply on this dish, available also as a single portion \$89)	<b>\$109</b>
<b>Pan Seared Fish of the Day (GF)</b>	<b>\$36</b>
<b>Curry of the Day</b>	<b>\$32</b>

*Please let your server know, if there is any other allergies or dietary requirements*



## SIDES

Wok Fried Seasonal Vegetables (V/DF)	\$8
Duck Fat Potatoes (DF/GF)	\$8
Crunchy Cauliflower (DF)	\$8
Green Garden Salad (V /DF)	\$8
Rocket Salad with Pears, Figs, Parmesan and Aged Balsamic (V)	\$9
French Fries with aioli and tomato sauce	\$8

## DESSERTS

<b>Classic Tiramisu</b>	\$14
Italian mascarpone cheese, lady finger, coco powder	
<b>Chocolate Walnut Brownie</b>	\$14
Orange and chocolate chip ice cream, vanilla crumbles	
<b>Homemade Carrot Pudding</b>	\$12
With passionfruit curd and berry compote	
<b>Bread and Butter Pudding</b>	\$14
Brioche bread , cream, vanilla bean ice cream	
<b>Seasonal Fresh Fruit Salad with Sorbet (V)</b>	\$14
<b>New Zealand Cheese Board</b>	\$20
Selection of New Zealand cheese: cheddar, blue, brie with crackers, homemade quince jelly and candied walnut	

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