

To Start With

Homemade bread with herb butter - 14

Herb marinated chicken breast salad (gf) - 22

Parmesan, fried pita bread rocket, watercress

Octopus Terrine (gf, df) - 22

Champagne infused watermelon, wakame salad, salmon caviar

Insalata caprese (v, gf) - 22

Classic with cherry tomatoes, rocket and pesto

Arancini (v) - 20

Porcini and truffle mushroom on arrabiatta topped with parmesan cheese

Potato Gnocchi (v, vg) - 18 / 32 Main

With a spiced cherry tomato sauce, spinach, bocconcini & pine nuts

* Sides *

Garden Salad 13

**Locally grown
market Vegetables 14**

Roast potatoes 12

Mash potatoes 12

Seasoned wedges 12

Fries & aioli 12

Mains

Gardeners Pie (v, gf) - 30

Oven baked vegetable stew topped with potato puree & parmesan cheese

Cauliflower Steak (v, gf, veg) - 30

Marinated and roasted, served with homemade romesco sauce

Fish of the day (gf, df) - 43

En pappillote with capsicum, garlic confit, olives, roast gourmet potatoes

Marinated Chicken Breast (gfo) - 41

Sous vide on polenta cake, ratatouille

Pan seared Salmon fillet (gf) - 44

On truffle & garlic mash, asparagus spears, Champagne cream sauce

Grilled Venison with Coromandel Chocolate Sauce (gf) - 46

On truffle & garlic mash, asparagus spears, Champagne cream sauce

From the Grill

Items from the grill are served with a side of market vegetables and Redwine jus & choice of Potato: garlic mash, Roast, Seasoned Wedges

Sirloin steak 250gr - 52

Lamb rump - 49

BBQ pork Ribs – 42

Pasta, create your own

Choose your pasta preference

***Pasta Pappardelle, *Pasta Linguini, *Pasta Spaghetti**

And select your preferred sauce

***Alfredo - 32, *Pesto - 32, *Bolognaise - 35**

Add preferred protein

***Smoked salmon - 8, *Chicken - 6, *Shrimps - 8**

Children's Menu

(Children under 12 Yrs)

Spagetti Bolognaise – 16

Fish & Chips – 16

Butter Chicken – 16

**Meatballs with a BBQ – 16
sauce & chips**

Deserts

Homemade duo of Chocolate Mousse (gf) – 22

*White & dark chocolates using local Coromandel Chocolate
from Whangamata*

Tropical ice cream slice (gf) – 22

Coconut marshmallow & mango ice cream – match made in heaven!

Banana fritters – 22

Served with homemade ice cream and chocolate sauce

Chef Dessert of the day

Please ask our service attendant for the Chef's Dessert of the day

(GF)-Gluten Free, (Veg)-Vegetarian, (Df)-Dairy Free, (Vg)-Vegan

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