



To taste

Mango summer rolls (v,gf)

Rice noodles, mango salad
Fresh herbs & chilli with a spicy peanut
sauce **\$13.50**

Duck steamed buns

Confit of duck, Asian greens, orange &
coriander with hoisin and mint sauce
\$16.50

Fresh oysters

1/2 dozen or whole dozen **POA**

Natural – lemon & shallot vinegar
Cooked – Kilpatrick (Onion, bacon,
Worcestershire)
Chilled – cucumber & lime granita

NZ Shellfish pot

Steamed green lipped mussels & little
neck clams tossed in garlic, chilli &
herbs with grilled ciabatta **\$32.00**

Entrees

Seafood chowder

Creamy chowder - Blue cod, green
lipped mussels and prawns. Served with
a crusty baguette **\$20.50**

King fish ceviche

Lime marinated kingfish with avocado,
mango and coriander salad **\$22.00**

Wild Fiordland venison carpaccio

Beetroot mousse, pinenuts, watercress
and horseradish foam **\$21.50**

Chicken liver and pistachio pate

With roasted cherry chutney, rocket and
garlic croutons **\$18.50**

Ricotta and truffle gnocchi (v)

With pumpkin, beetroot, almonds and a
burnt sage butter **\$19.00**

Eggs benedict (Served until 4pm)

With either: Bacon **\$24.50** Smoked salmon **\$27** Florentine (v) **\$21**



Mains

Central Otago lamb rack

Smokey pea and ham puree, thyme roasted pumpkin, crunchy quinoa and mint white balsamic **\$39.00**

Crumbed eggplant (v,gf)

Feta, chilli and mint filled eggplant Served with a tomato and radish salad and carrot relish **\$32.00**

Duck dumplings and prawn

Confit of duck dumplings, ginger prawn on bok choy in a mushroom and miso broth **\$36.00**

Steak egg & chips

Angus eye fillet, duck fat fondant potato fried egg, spinach and rosemary cream and beef jus **\$39.00**







Seared tuna fillet

Sesame crusted tuna fillet, on a soba noodle salad, crispy shallots and sesame chilli dressing **\$39.00**

Crispy pork belly

Slow cooked pork belly with truffle mash fennel and orange salad with chardonnay gravy **\$34.00**

Sides **\$8.50**

-  Truffle roasted greens, with almonds and a poached egg
-  Rocket, pear and parmesan salad
-  Kiwi green salad (iceberg lettuce, tomato, cucumber, mushroom) with house vinaigrette
-  Buttery mash potato
-  Caprese salad (tomato, basil, mozzarella)
-  Watermelon and feta salad



Dessert

Affogato

Vanilla bean ice cream, Espresso shot with your choice of
Baileys/Kahlua/Frangelico
\$14.00

Chocolate Fondant

With short bread crumble, cherry compote and vanilla bean ice cream
\$14.50

Key lime pie

Crispy biscuit base, fresh lime and cream served with mango sorbet
\$14.50

Crème Brulee of the day

Your waiter will advise you of today's creation
\$14.50

Cheese to Share

Puhoi cheese; Goats, Blue & aged Cheddar. Lindas Pass Camembert, Lavosh crackers,
quince paste, seasonal fruit & homemade condiments
\$29.00



Breads & Platters

Bread selection (v)

Dips, spreads, olive oil **\$14.50**

Oven Baked camembert (v)

Thyme & Manuka honey whole oven baked camembert with chutney, onion jam, crostini & a small bread selection **\$25.00** (gf option)

Olives (v/gf)

Aromatic, spiced, marinated mixed olives **\$9.50**

Antipasti Platter

Deli meats, marinated vege, cheese selection, chutney, olives, gherkin, pickled onions, roasted almonds & breads **\$55.00**

Charcuterie Platter

Prosciutto, salami, coppa di parma, venison carpaccio, pork belly, aged cheddar, chutney, onion jam, olives, gherkin, pickled onion & breads **\$60.00** (gf option)

Seafood platter for two

Served in two stages

Cold Cucumber granita oysters, smoked salmon on toast & kingfish cerviche
&

Hot Steamed green lipped mussels & little neck clams, seared tuna fillet, panfried blue cod, garlic and chilli prawn cutlets

\$110.00