

# Starters

## ZESTY BEAN CASSOULET DIP 14

A vibrant flavourful bean cassoulet dip with a zesty twist, served with crispy tortilla chards. GF DF VG

## POPCORN CHICKEN 14

Tender popcorn chicken bites, perfectly seasoned and paired with a spicy sriracha mayonnaise. GF

## SALT AND PEPPER CALAMARI 14

Crispy calamari seasoned with salt and pepper, served with a wedge of lemon, creamy aioli, and a vibrant capsicum coulis. GF

## PRAWN CUTLETS 14

Juicy prawn cutlets seasoned with horopito and slow-cooked confit garlic. GF DF

## LAMB KOFTA 14

Flavourful lamb koftas accompanied by a refreshing minted yoghurt raita. GF (DF on request)

## PANKO HALLOUMI 14

Crispy panko-coated halloumi served with a crunchy fennel slaw and creamy black garlic mayonnaise. V

# Signature Boards

## GRAZING BOARD 60

An assortment of cured meats and cheeses, complemented by roast peppers and vibrant beetroot hummus. Served with bread and crackers. (GF on request)

## CHEESEBOARD FOR TWO 32

A selection of soft camembert, robust aged cheddar, and tangy blue cheese, paired with crisp crackers, fresh grapes, fig and Southland honey. (GF on request)

# Mains

<b>WARM KUMARA AND ROASTED VEGETABLE SALAD</b>	<b>25</b>
A hearty salad featuring roasted kumara and seasonal vegetables, dressed with a refreshing mint vinaigrette. V GF	
Add lamb and feta for an additional \$7	
<b>SEAFOOD CHOWDER</b>	<b>24</b>
Rich and creamy chowder packed with a medley of seafood, accompanied by garlic bread and lemon.	
<b>HOUSE MADE PAPPARDELLE PASTA</b>	<b>32</b>
Silky pappardelle pasta tossed in a creamy wakame butter sauce, complemented with tender spinach leaves, parmesan and succulent chicken breast.	
<b>SEAFOOD MEDLEY RISOTTO</b>	<b>32</b>
Creamy risotto topped with salmon, mussels and prawns, complemented by sweet capsicum and green peas. GF	
<b>BLUE COD TEMPURA</b>	<b>42</b>
Crispy Blue Cod in a light tempura batter, served with golden fries, a fresh salad, and house-made tartare sauce.	
(GF DF on request)	
<b>SURF AND TURF</b>	<b>49</b>
Juicy 250g sirloin steak paired with succulent prawn cutlets, served with fondant potato and seasonal vegetables and red wine jus. GF DF	

# Mains

**RIBEYE STEAK 47.5**

A tender 250g ribeye steak, accompanied by creamy leek and potato gratin, seasonal vegetables, and savoury red wine jus. GF

**GREEK LEMON CHICKEN BREAST 38.5**

Grilled chicken breast marinated in fresh lemon and Mediterranean herbs, accompanied by vegetable rice pilaf and a creamy coconut yoghurt sauce. GF DF

**VENISON MEDALLION 45.5**

Tender venison served with fondant potato and seasonal vegetables, complemented by a rich juniper and blackberry jus. GF DF.

**VEGETABLE LASAGNE 32**

Layers of pumpkin, cauliflower, capsicum, onion, and olives, cooked in a rich tomato sauce, served with a fresh salad. VG GF DF

## Vegetables & Sides

**BASKET OF GOLDEN FRIES 10**

Aioli and tomato sauce GF

**POTATO GRATIN 10**

Creamy leek and potato GF

**SEASONAL VEGETABLES 10**

Grilled and drizzled with butter (VG DF on request)

# Desserts

**COCONUT MANGO SAGO** 16.5  
Creamy tapioca pudding. VG GF DF NF

**CREME BRULEE** 16.5  
Classic creme brulee served with crisp almond Florentine and house made vanilla ice cream.

**SIGNATURE SWEET** 16.5  
A rotating special crafted by our chef.  
Ask about today's delectable option.

**CHOCOLATE DÉLICE** 16.5  
Luxurious chocolate délice paired with silky brown sugar caramel Chantilly cream and a tangy rhubarb blackberry compote. GF

**ARTISAN ICE CREAM SELECTION** 16.5  
A curated variety of handcrafted ice creams. Ask about today's selection.

**DULCE DE LECHE** 16.5  
Dulce de leche mousse on oat crumb with wild berry sorbet.

## Liquid Dessert

**LEMON MERINGUE COCKTAIL** 18  
Empress 1908 Butterfly Pea gin and Limoncello topped with toasted meringue

**LIQUEUR COFFEE** 15.5  
Brew'd Blend espresso coffee with your choice of liqueur and cream

**AFFOGATO** 12  
Vanilla ice cream topped with Brew'd Blend espresso.  
Add your choice of liqueur 22