
Dinner Menu

Entrees

Baguette 10

Garlic roasted baguette

Bruschetta 14

Topped with vine ripened tomatoes, basil, feta, balsamic reduction and olive oil

Pork Belly and Scallops 21

Twice cooked pork belly, seared scallops, celeriac puree, apple and herb petite greens

Whitebait Fritter 24

100gms West Coast whitebait with grilled lemon

Salt & Pepper Calamari 18

Lightly Szechuan peppered calamari, ginger soy mayonnaise and lime pickle

Angus Pure Beef 19

Red wine marinated beef fillet, kumara, roasted shallot, beetroot and horseradish

Duck Liver Parfait 19

Red wine poached pear, date chutney and lavosh

Mains

Market Fish 36

Delivered fresh every day – please enquire

Akaroa Salmon 35

Crispy skinned fillet with avocado, peperonata, courgettes and dill yoghurt dressing

Venison 42

NZ venison short loin with pithivier. Glazed baby carrots, blue cheese, date chutney and peppered jus

ANZCO Lamb Loin 36

Served with ratatouille, fondant potato, basil and feta pesto. Mint lamb jus

Confit Duck Salad 26

Mixed greens, orange, apple, cranberry and parmesan, roasted walnuts and maple dressing

Cornfed Free Range Chicken 35

Chicken breast stuffed with pistachio and brie. Wrapped in prosciutto with braised savoy cabbage, mushrooms and smoked bacon broth

Roasted Vegetable Roulade 26

Falafel, three cheese potato gratin, broccolini and crispy kale

The Grill

Eye Fillet 200g | 36 . 300g | 40

The tenderest cut

Scotch Fillet 300g | 36

Award winning. Tasty and juicy

Sirloin (Porterhouse) 300g | 34

Full bodied, slightly firmer texture

T-Bone 500g | 45

Sirloin on one side and a small fillet on the other

OP Rib 500g | 44

Scotch fillet served on the bone (30 minute cooking time)

Add

Salt and pepper prawns 4 prawns | 8

All steaks served with seasonal vegetables, red wine jus and your choice of potato and one sauce OR butter

Potatoes

Creamy mash

House fries

Minted baby gourmet

Au Gratin with parmesan

Sauces

Be arnaise

Horseradish

Green peppercorn

Blue cheese

Mushroom

Mustards: Hot English, Wholegrain or Dijon

Butters

Sage, sea salt and roast garlic

Cafe de Paris

Garlic

Truffle

Sides 6.5

Baby peas, bacon, white wine

Panko crumbed onion rings with aioli

Roast garlic mushrooms

Garden salad with raspberry vinaigrette

Roasted pumpkin, cumin

Mac & cheese with bacon 7.5

Rocket, pear, walnut and parmesan salad

5.5

Aberdeen fries

Potato Au Gratin with parmesan

Minted Baby gourmet

Roasted garlic creamy mash

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