
Gluten Free Dinner & Dessert Menu

Entrées

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

Seared Blue Cod 19

Crispy capers, citrus beurre blanc, courgetti, lemon fondant

AngusPure Beef 19

Seared fillet, spiced carrot, roasted shallot and chimichurri

Duck Liver Parfait 19

Served with red wine poached pear, date chutney and toasted bread

Mains

Market Fish 36

Delivered fresh every day – please enquire

Pork Cutlet 36

Sous vide pork cutlet with ginger, maple sweet potato, apple and fennel slaw, hoisin plum sauce

ANZCO Lamb Shoulder 36

Slowly braised lamb on the bone, roasted garlic creamy mash, mushy peas, lamb jus

Akaroa Salmon 35

Crispy skinned fillet, saffron braised fennel, romesco, broccolini, mint and coriander yoghurt dressing

Cornfed Free Range Chicken Supreme 35

Mushroom risotto, buttered leeks, thyme and garlic jus

Confit Duck Salad 26

Mixed greens, orange, apple and parmesan, maple dressing

Three Cheese Aubergine Roulade 28

Roasted vine tomato, peperonata, basil oil

Angus Pure Steaks

Eye Fillet 200g | 36 300g | 40

Tenderest cut

Scotch Fillet 300g | 35

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

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

Sauces: Mustards - Mushroom sauce - Horseradish cream

Butters: Sage – Sea salt and roast garlic – Caf   de Paris - Truffle

Potatoes: Creamy mash – Fries - Baby potatoes - Au Gratin

Sides: Baby peas and bacon – Roast garlic mushrooms – Rocket, walnut, pear and parmesan salad - Garden Salad with raspberry vinaigrette – Roasted pumpkin - Fries

Gluten Free Desserts

Cr  me Brulee 15

With fresh fruit

Panna Cotta 15

Vanilla poached pear, raspberry cream

Chocolate Délice 15

White chocolate cremeux, peanut butter malto

Trio of Ice Cream 13

Flavours of the day, Choice of chocolate or butterscotch sauce

Affogato 16

Kapiti vanilla ice cream with a double espresso and liqueur of your choice

Please ask for our selection of cheeses