
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

Soup of the Day
12

Salmon 18

Honey marinated salmon with beetroot
puree, petit salad and ginger mayonnaise

AngusPure 18

Seared marinated fillet with sweet
potato, coriander, radish, green onion and soy & ginger glaze

Prawns 19

Sautéed and tossed in a butter sauce
with a hint of pernod.

Plum tomatoes, kalamata olives, garlic
and a little chilli.

Served with crusty bread

Duck Liver Parfait 19

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

Mains

Fish of the
Day 36

Pan
roasted fish of the day with saffron infused potatoes, courgettes and braised
fennel. Finished with a crustacean sauce and sauce vierge

Pork
Belly 36

Twice cooked free range pork with
celeriac puree,

waldorf salad, potato and apple cider
jus

ANZCO Lamb
Rump 36

Served
with duck fat potato, baby vegetables, peas, feta, and mint lamb jus

Chicken 35

Free

range chicken breast stuffed with mozzarella and spinach. Dauphinoise potato, roast vine tomato, mushroom and bacon sauce

Venison 40

NZ

venison short loin served with kumara, red wine shallot, baby beets, wilted spinach, port jus and apple blackberry chutney

Mushroom
Risotto 26

Prosciutto,
baby rocket and shaved parmesan

Cajun Chicken
Salad 24

Mixed
greens, puffed quinoa, cherry tomatoes, red onion, avocado. Served with lime mayonnaise

Tenderest cut 300g |40

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 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 & Café de Paris

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

Sides: Roast garlic mushrooms & Baby peas, bacon &

white wine & Baby beets, hazelnuts & goat cheese & Rocket,

walnut, pear and parmesan salad - Garden salad with

raspberry vinaigrette & Steamed broccolini, roasted almonds

& lemon olive oil - Fries

Desserts

Crème Brulee 15

Panna Cotta 15

Honey and yoghurt panna cotta with spiced infused poached pear

Chocolate 15

Dark chocolate mousse with peanut butter parfait and caramel gel

Trio of Ice Creams 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