
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

Duck Liver Parfait 18

Served with red wine poached pear, date chutney and lavosh

Prawns 18

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

Calamari 18

Lightly coated szechuan calamari with soy mayonnaise, lime pickle with chilli, spring onion and fresh herb petit salad

AngusPure Beef 19

Seared fillet served with caramelised onion puree, baby beets, parmesan and horseradish creme

Mains

Fish 37

Pan fried blue cod with cauliflower puree, courgettes, lemon potato, crispy capers and citrus beurre blanc

Pork 36

Twice cooked pork belly with parsnip, wilted spinach, cider poached pear and seeded mustard jus

AngusPure Eye Fillet Surf & Turf 39

Chargrilled eye fillet resting on a roasted garlic potato mash. Salt and pepper prawns, wilted spinach, red wine jus and béarnaise sauce

Lamb 36

ANZCO Foods sous vide lamb rump with a lamb crepinette. Served with kumara, fondant potato, silverbeet and lamb jus

Salmon 35

Crispy skinned Akaroa salmon fillet with fennel lime puree, steamed greens and za'atar yoghurt dressing

Chicken Salad 24

Lemon and herb marinated chicken with mixed greens, avocado, cranberries, brie, roasted almonds and honey mustard dressing

Gluten Free Desserts

Crème 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

Angus Pure Steaks

AngusPure Eye Fillet 36

Chargrilled eye fillet resting on potato mash and baby spinach. Served with red wine jus and béarnaise sauce

Eye Fillet 200g 36

Tenderest cut 300g 40

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

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

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

Sides: Maple yams, carrots and feta - Roast garlic mushrooms – Rocket, walnut, pear and parmesan salad -
Garden Salad with raspberry vinaigrette - Brussel sprouts, bacon with pine nuts - Fries