
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

Whitebait Fritter 24

100gms West Coast whitebait with asparagus and lemon aioli

Citrus Cured Salmon 19

With baby beetroot, petit salad, horseradish crème and verjus vanilla bean dressing

AngusPure Beef 19

Sous vide aged fillet with caramelised onions, blue cheese and bacon jam

Duck Liver Parfait 19

Served with red wine poached pear, date chutney and lavosh

Mains

Market Fish 36

Delivered fresh every day – please enquire

ANZCO Lamb Rack 36

Herb crusted rack of lamb and slow braised shoulder, courgettes, mushy peas, lamb jus

Venison 42

Lightly peppered NZ venison with pear, pickled beetroot, shank croquette finished with port and blackberry jus

Akaroa Salmon 35

Crispy skinned fillet, curry sauce, pickled cucumber, quinoa and lime pickle

Cornfed Free Range Chicken 35

Chicken breast stuffed with cranberry and brie. Wrapped in prosciutto with kumara puree and chicken jus

Confit Duck Salad 26

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

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

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 – Fresh asparagus - Fries

Gluten Free Desserts

Cr  me Brulee 15

With fresh fruit

Whittaker's Dark Chocolate Mousse 15

Mint and chocolate chip parfait

Traditional Pavlova 15

Berries and cream

Panna Cotta 15

Vanilla poached pear and passionfruit

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