

# ***Restaurant Dinner Menu***

*(From 5:30pm)*

## ***To Start:***

*Freshly Baked Cob Loaf: virgin olive oil, local olives, house made dukkah and whipped garlic butter \$10.00*

*Soup Of The Day: fresh bread roll and whipped garlic butter \$13.50*

*Pacific Chowder: fresh bread roll and whipped garlic butter \$14.50*

## ***Entrées:***

*Fresh Clevedon Oyster: market fish ceviche, salmon sashimi, NZ wasabi, kikkoman soya \$18.00*

*Calamari Steak: grilled chorizo, lemongrass mango puree, micro coriander and cherry tomato salad \$18.00*

*Grilled Scallops: chilli and mirin glaze, udon noodle salad, lime and palm sugar dressing \$19.50*

*Confit Chicken Lollie Pop: chicken liver cognac pate, roasted capsicum aioli and fennel flatbread \$17.50*

*Highland Venison Medallions: whipped goats cheese, mushroom beetroot jus and salad greens \$19.00*

## ***Mains:***

***Fish Of The Day:*** fennel lemon potato, scallop panna cotta, baby carrots, steamed greens finished with pernod and garlic foam \$31.50

***Marlborough Salmon:*** celeriac and sour apple remoulade, braised baby turnips, shredded ham hock, pea and watercress puree \$34.00

***Aged Black Angus Beef Fillet:*** truffle scented mash, wild mushroom spring roll, confit shallots finished with merlot reduction \$35.50

***Hawke's Bay Natural Lamb Rump:*** rosemary potato gratin, pumpkin cumin puree, poached shank tortellini, with petite summer vegetables \$34.00

***Twice Cooked Duck Leg:*** potato rosti, orange and kumara mash, steamed bok choy finished with sour cherry jus \$35.00

***Baked Pork Fillet Medallions:*** topped with herb pate, confit potato, apple mustard puree finished with peppercorn jus \$32.00

## ***Sides:***

*Steamed Vegetables tossed in avocado oil*

*Golden Fries, garlic aioli*

*Roasted Gourmet Potatoes, garlic and herb butter*

*Fresh Mesclun Salad, parmesan cheese, mustard vinaigrette*

*All \$ 7.50*

*Our Chef's are able to adjust your meal for dietary requirements.  
Other adjustments to the menu may incur a charge*

## ***Desserts:***

*Lemon Curd Tart: with passion fruit mascarpone,  
Rush Munro vanilla bean ice cream \$12.50*

*Sable Breton: with strawberry glee, vanilla cream,  
raspberry and rosemary foam and a berry sorbet \$12.50*

*Poached Pear: with saffron verjuice drizzle, vanilla crumble  
and feijoa ice cream \$13.00*

*Marbled Chocolate Marquis: with chocolate tuille,  
chocolate paint and peanut butter ice cream \$13.50*

## ***Cheese selection:***

*Te Mata brie with spiced pear and walnut flat bread*

*Whitestone Windsor blue with honey comb, balsamic reduction  
and toasted pumpernickel*

*Hohepa Gouda with quince jelly and crusty baguette*

*\$12.50 one cheese*

*\$22.00 two cheese*

*\$30.00 three cheese*

## *Coffee:*

*Cappuccino cup/bowl cinn/choc \$4.00/5.00*

*Moccacino glass/bowl \$4.00/5.00*

*Latte glass/bowl \$4.00/5.00*

*Short Black \$3.50*

*Hot chocolate glass/bowl \$4.00/5.00*

*Iced chocolate \$7.00*

*Chai latte glass/bowl \$5.00/6.00*

*Flat white \$4.00*

*Americano \$3.50*

*Long Black \$3.50*

*Macciato \$3.50*

*Fluffy \$1.50*

*Iced coffee \$7.00*

*Assortment of tea's: please ask your waitress which teas are available  
tea for one \$3.50 for two \$4.50*

*Liqueur Coffee: please ask your waitress which liqueurs are available  
Your choice of liqueur served with fresh coffee and cream \$12.50*

## *Ports:*

*Taylor's Fine Ruby/Tawny \$8.00/55.00*

*Sandman's 10 year old \$9.00 / 65.00*

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