



Entrée

Breads and Dips

Selection of warmed breads served with 3 dips

Two people **\$12** /Gluten free option **\$14 or** Up to four people **\$15** / Gluten free option **\$17**

Garlic Loaf

Mini farmhouse loaf brushed with basil pesto smothered in garlic butter & baked

\$10

Soup of the Day (GF available)

Ask your waiter about today's latest creation. Served with garlic bread

\$12

Seafood Chowder

A thick creamy soup made from a selection of NZ's freshest & finest Seafood. Served with garlic bread **\$14**

Green Lipped Mussels (GF)

Steamed green lipped mussels with a mango & lime salsa. Served with garlic bread

1 Person \$14 or to Share \$22

Mushroom & Parmesan Arancini (GF available)

Traditional Sicilian risotto balls filled with oven roasted portabella's & parmesan, served with petite salad and aioli **\$16**

NZ BBQ Pork Ribs

Slow braised in classic stock, oven baked & finished with our homemade BBQ sauce & petite salad **\$18**

Crispy Calamari (GF)

Served with petite salad & aioli **\$16**

Spicy Peri-Peri Chicken **\$16**

Spicy & crispy chicken thighs served on salad greens with hot peri-peri Mayo

Entrée sharing platter **\$10 per person** (min 2 people)

Consisting of a combination of our

NZ BBQ pork rib

Crispy calamari

Green lipped mussels

Peri-Peri chicken

Garlic bread

Served with 2 types of dips



Main

Akaroa Salmon (GF available)

Fresh local Salmon, lemon cajun rubbed, pan seared, oven baked to perfection, served with savoury potatoes, wilted spinach and steamed seasonal vegetables

\$32.50

Blue Cod Fish 'n' Chips (GF available)

Southern favourite fresh blue cod in light beer batter, served with fries, salad & tartare sauce

\$32.50

Catch of the day (GF)

Specially prepared catch of the day (check with our wait staff for today's dish)

\$32.50

Sea food Bounty (GF available)

Blue cod, NZ Scallop, garlic Prawns, Akaroa Salmon, crispy Calamari & Green lipped mussels served with a selection of dips, fries & house salad

\$39.50

Surf 'n' Turf (GF)

Premium 200 gr Angus scotch fillet pan seared & oven baked to your specification, served with potato gratin, house salad, garlic prawns and a scallop in a rich creamy pesto sauce

\$37.50

Flintstone Rib Eye (GF)

Prime 350g rib eye steak on the bone, grilled to your liking served with fries & salad, with your choice of the following sauces:

Garlic butter, Peppercorn or Mushroom sauce

\$36.50

Canterbury lamb shoulder (GF)

Slow braised rolled shoulder of lamb served with herb roasted winter vegetables, kumara crisps, mint sauce and red wine jus

\$34.50



New Zealand BBQ Pork Ribs (GF)

Slow braised oven baked & finished with our homemade BBQ sauce, served with fries, aioli & house salad

\$32.50

Slow cooked Pork Belly (GF)

Free range NZ pork poached in a classic Asian stock served with crackling, savoury potatoes & seasonal vegetables

\$32.50

Chicken Roulade (GF)

Filled chicken breast with spinach, semi dried tomatoes & feta wrapped with Manukau smoked bacon. Served with potato gratin, capsicum & basil coulis and petite salad

\$28.50

Curry of the day

Our homemade curry served with poppadum, naan bread and fresh steamed rice

\$26.50

Moroccan Spiced Filo

Filled with spiced pumpkin, kumara, capsicum, feta, pine nuts, marinated mushrooms. Served with capsicum & basil coulis and seasonal vegetables

\$26.50

Pumpkin, Pea and Spinach Risotto

Served with shaved parmesan & crispy sage leaves

\$26.50

Sides: Side Salad with herb vinaigrette, Fresh Seasonal Vegetables or Fries \$6

Note: Please be aware that you must let your waiter know of any food allergies for your own safety



Dessert

Orange & Vanilla Cream Brulee (GF)

A French classic served with a caramel crunch

\$12.50

Cheesecake of the Day

Our own delicious cheesecake. Ask your waiter about today's creation

\$12.50

Apple Frangipane

Warm apple frangipani tart served with crème Anglaise and vanilla parfait

\$12.50

Sticky Date Pudding

Served with pecan-butterscotch sauce & ice cream

\$12.50

Ice Cream Trio

A trio of NZ's own Kapiti ice cream flavours, served in a brandy basket

\$12.50

Indulgence Platter

*A tempting combination of **four** of our desserts (Brulee, Cheesecake, Apple Frangipani & Sticky Date pudding) to share (Suitable for 2 people)*

\$28.50

Cheese Board

Variety of local cheese's accompanied by a selection of nuts, seasonal & dried fruits

\$16.50

Gluten free option available \$18.50

Liqueur Coffee \$10.50

Tia Maria

Drambuie

Kahlua

Cointreau

Baileys

Frangelico

Grand Marnier

Amaretto

Black/White Sambuca

Ports

*Brown Brothers Tawny Port **\$10***

*Croft Aged Tawny Port **\$10***