

DINNER MENU

STARTERS

BREAD & DIPS(GF*)

seasonal selection of house-made dips, sourdough bread & lavosh crackers

18

SOUP OF THE DAY(GF*)

served with our house-made sourdough bread & parsley butter

18

MUSSEL FRITTERS

seasonal salad, citrus aioli, lemon wedge

20

Great with our Millton Chenin Blanc

BEETROOT SALAD(GF*)

Haloumi, cashews, garden greens & balsamic dressing

20

Try with one of our Chardonnays (GF*)

MAINS



FALAFEL (V GF*)

wipe out style broadbean falafel with house-made Lahukah pancake, hummus and salsa

26

Great with one of our Rieslings

CITRUS DUKKAH CRUSTED SALMON(GF*)

kumara rosti, seasonal vegetables & citrus butter sauce

35

Try with our Millton Viognier

PEPPERED FRUIT GLAZED RED TUSSOCK VENISON LOIN(GF*)

polenta, baby beetroot salad & watercress

Our Eat Taste Central Entry Main Dish category

39.5

Try with one of our Pinot Noirs

MORROCCAN CHICKEN SUPREME(GF*)

stuffed w sundried tomatoes & spinach, served w tabbouleh & spiced apricot sauce

36

Try with Mt Edward Gamay Noir

SIDES

FRIES

tomato sauce and house-made aioli

9.5

SEASONAL VEGETABLES

SEASONAL SIDE SALAD

a steamed selection

lemon or balsamic dressing

14 12





all 16.5

GOLD RUSH PEAR & GINGER TART

pitches hokey pokey ice- cream & golden nugget crystallised walnuts

DECADENT CHOCOLATE FONDANT(GF*)

served with vanilla bean ice-cream & berry coulis

LEMON TARTLET

served w chantilly cream

AFFOGATO(GF*)

double Allpress Espresso & vanilla bean ice-cream

8.5

With Liqueur 18.5



HOUSE-MADE TRIO OF ICE-CREAMS OR SORBETS(GF*)

choose your flavours

Ice-creams	Sorbets ^(V)
black doris plum and amaretto	seasonal berries
vanilla bean	peach
chocolate	apricot
strawberries and cream	nectarine
banoffee	black doris plum
apricot	
coffee	

CHEESE BOARD

Either one or all....

Whitestone Windsor Blue, Whitestone Brie and Kapiti Cheddar

with accompaniments

18 (each extra cheese \$6.5)

our desserts are great with either a Port, Liqueur, Pegasus Bay Aria or Aurum Port Molyneux Sticky